

stracciatella con i porri

STRACCIATELLA WITH LEEKS

25 minutes | 4 servings

- 2 large leeks (white and pale green parts only), thinly sliced into rounds
- 1½ tablespoons unsalted butter
- 1 tablespoon extra-virgin olive oil
- Fine sea salt

takes
25
MINUTES



Freshly ground black pepper

- 3 cups homemade or lower sodium chicken broth
- 3 large eggs, lightly beaten
- 2½ cups freshly grated Grana Padano or Parmigiano-Reggiano cheese
- 1¼ cups water

Wash leek well in a bowl of cold water, agitating it, then lift out and pat dry.

In a large saucepan, heat butter and oil over medium-high heat until butter is melted. Add leek and generous pinch salt and pepper; reduce heat to low and cook, stirring occasionally, until softened, about 10 minutes. Remove pan from heat.

In a medium bowl, whisk together 1 cup broth, eggs, cheese and generous pinch salt and pepper.

To saucepan with leeks, add remaining 2 cups broth and water; bring just to a boil. Reduce to a simmer, then, whisking broth constantly, add egg mixture in a slow stream. Gently simmer soup 1 minute more. Adjust seasoning to taste. Serve immediately.

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