

---

# Stracciatella In Brado

*Chef Carlo Tonelli - Piccolo Mondo Ristorante - Sarasota, FL  
Sarasota`s Chef Du Jour - 1992*

Servings: 8

**12 cups chicken broth**

**5 eggs**

**4 cups freshly grated Parmesan cheese**

**1 cup bread crumbs**

**4 teaspoons freshly grated nutmeg**

**2 teaspoons fresh lemon juice**

**1 teaspoon grated black pepper**

In a large pot, bring the chicken broth to a boil.

In a large mixing bowl, combine the eggs, Parmesan, bread crumbs, nutmeg, lemon juice and black pepper. Fold together until just blended. Do not overmix.

When the broth is boiling, add the bread crumb mixture to the broth and stir lightly.

Cover the pot and return to a boil.

Ladle the soup into hot serving bowls.

**Soups, Chili, Stew**

---

*Per Serving (excluding unknown items): 157 Calories; 6g Fat (35.1% calories from fat); 13g Protein; 12g Carbohydrate; trace Dietary Fiber; 133mg Cholesterol; 1305mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 1/2 Fat.*