



Stracciatella

Ingredients

- 4 cups clarified chicken stock
- 2 eggs
- 1 tablespoon [Fustini's Pesto olive oil](#)
- 2 tablespoon Parmesan cheese
- sliced scallions

Directions

Step 1.

Place chicken stock into medium size pot and bring to simmer over moderate heat. Whisk together eggs, olive oil and cheese. While stirring the stock, slowly drizzle the egg mixture into the simmering stock. Once all is combine continue stirring to break the egg up as it fully cooks. Spoon into service bowls and garnish with sliced scallion.