



Chicken broth with quail eggs and small meatballs


Categoria
Sopas


Tempo de preparação
Médio


Dificuldade
Fácil


Custo
Select


Com quem?
Select


Nº de pessoas
4 pessoas

Ingredientes

 50ml Gallo First Crop
2018-2019

- 1 un Chicken
- 4 uns Quail Eggs
- 100g Minced Chicken meat
- 50g Carrots
- 50g Onions
- Chives, to taste
- Raisins, to taste
- Rock Salt, to taste

Modo de preparação

1

Cook the chicken with one whole carrot, onions and salt.

2

Cook the quail eggs for 5 minutes. Shell them and keep on the side.

3

Make small meatballs with the minced meat and the raisins.

4

Cook the meat balls in the chicken stock.

5

Cut the carrots into small cubes.

6

Serve piping hot adding a drizzle of Gallo First Crop Olive Oil and sprinkle with chives.

Produtos utilizados



First Crop 2018-2019
Extra Virgin Premium Olive Oil



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