Chicken broth with quail eggs and small meatballs

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Sopas	Médio	Fácil	Select	Select	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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