



## Oriental broth




  
Categoria  
Sopas

  
Tempo de preparação  
Rápido

  
Dificuldade  
Médio

  
Custo  
Low

  
Com quem?  
With family

  
Nº de pessoas  
4 pessoas

### Ingredientes

 75ml Gallo Extra Virgin

- 1L chicken broth
- 2 eggs
- 25g dehydrated seaweed
- 25g dehydrated mushrooms
- Lemongrass to taste

### Modo de preparação

1

Hydrate the seaweed and the mushrooms in warm water until they soften.

2

Remove them and cook the rice in this water, adding the lemon grass.

3

Whisk the eggs and heat 50ml of olive oil in a pan. Then, cook the eggs as a crepe.

4

Roll the “crepe” and cut it into thin strips.

5

Heat the chicken broth, add the seaweed, mushrooms and egg and, at the end, drizzle with Gallo Classic Olive Oil.

6

Chop a bit more of lemon grass and sprinkle it in the rice.

7

Serve the broth together with a bowl of rice.

*Produtos utilizados*



*Extra Virgin*  
Extra Virgin Olive Oil



*Mais receitas em*  
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