



Oriental broth





Categoria
Sopas


Tempo de preparação
Rápido



Dificuldade
Médio


Custo
Low


Com quem?
With family


Nº de pessoas
4 pessoas

Ingredientes

 75ml of Victor Guedes Extra Virgin

- 1L of chicken broth
- 2 eggs
- 25g of dehydrated seaweed
- 25g of 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 Victor Guedes Extra Virgin.

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



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