



## Little Chefs Italian Recipes

### Roman Egg Drop Soup Recipe - Stracciatella

Stracciatella is a Roman egg-drop soup with a little cheese.

About 2 liters broth

4 eggs

3 tablespoons freshly grated Parmigiano

1 tablespoon very finely minced parsley (optional)

3-4 tablespoons semolina (optional, some recipes call for it)

A pinch of freshly ground nutmeg (optional)

Eggs and broth -- hard to devise a better match! In the past custom dictated it be eaten at least once a week, but now its popularity has declined. However, it remains in the archives of authentic Roman cuisine, always ready to reemerge if needed.

In a bowl, combine the eggs, semolina (If you're including it), grated cheese, and, if you're using them, nutmeg and parsley. Add a ladle of cold broth and beat the mixture lightly with a fork or whisk.

Bring the remainder of the broth to a boil. Add the egg mixture in one fell swoop, stirring vigorously with a whisk or fork so as to break up the egg, which will form fine light flakes, minute rags (straccetti, in Italian) that give the soup its name. Simmer for another 2-3 minutes, stirring constantly, and serve, with a little more grated Parmigiano on the side.

### Quesadilla Caprese

Yes! Quesadillas are Mexican, but this one has a twist. It is based on the ingredients of the salad from the island of Capri- tomatoes, mozzarella and fresh basil of course, the colours of the Italian flag!

Take a whole grain tortilla, grate some fresh mozzarella and place some of the chopped tomatoes on top. Have the kids tear some fresh basil leaves on top. Fold over the tortilla and rub both sides with olive oil and toast in a hot pan until golden and mozzarella is melted and gooey.

### Garlic Bread

Melt butter. Stir in parsley and 2 cloves minced garlic. Brush on sliced baguette. Add cheese if desired. Heat in oven 4-5 minutes

### Tiramisu

2 pkg ladyfingers, split, divided

2 Tbsp. instant coffee

1 Tbsp. sugar

1 cup boiling water

2 pkg. 300 grams PHILADELPHIA Cream Cheese, softened

1 tsp. vanilla extract

1/2 cup sugar

2 cups Whipped Topping

1 tsp. unsweetened cocoa powder

**ARRANGE** 1 package of ladyfingers on bottom of 13x9-inch baking dish. Dissolve combined coffee granules and 1 Tbsp. sugar in boiling water; brush 1/2 cup onto ladyfingers in dish.

**BEAT** cream cheese in large bowl with mixer until creamy. Add 1/2 cup sugar; mix well. Whisk in COOL WHIP.

**SPREAD** half the cream cheese mixture over ladyfingers in dish; top with remaining ladyfingers. Brush with remaining coffee mixture; cover with remaining cream cheese mixture. Sprinkle with cocoa powder. Refrigerate 4 hours.