

# Avgelomonosoup with Baklouti Drizzle

## Ingredients

8 cups good quality chicken stock or broth  
1 cup short grain starchy rice  
2 large shallots or 1 medium onion diced  
1 bay leaf

2 large fresh eggs  
1 pound chicken breast cut in 1" dice  
1/3 cup fresh squeezed lemon juice  
1/3 cup + 2 tablespoons Chili Olive Oil

copious amounts of fresh cracked  
pepper  
sea salt to taste

## Method

In a large stock pot, heat 2 tablespoons Baklouti Agrumato Olive Oil over medium heat. Add the diced shallots and saute until soft, approximately 2 minutes. Add the chicken stock, chicken breast, bay leaf, and rice to the pot and bring to a simmer for approximately 30 minutes, or until the rice is very tender, and the soup is slightly thickened.

In a heat proof bowl whisk together the eggs and lemon juice. Add one cup of hot stock to the egg and lemon mixture whisking constantly. Add the egg and lemon mixture back in to the stock pot while stirring constantly. The soup will instantly thicken and become somewhat creamy. Simmer for an additional minute over medium heat stirring constantly.

Remove the bay leaf, taste and adjust the seasoning with additional pepper, and salt if desired.

Serve each bowl with a healthy drizzle of Baklouti Agrumato Olive Oil



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Makes: 6-8 servings