

PALMINA



Brodetta Pasquale paired with 2007 Traminer

Although the Easter table may vary greatly from region to region across Italy, there are some basic elements that are commonly found everywhere. Eggs are considered a symbol of renewal and life, and feature prominently in the day's dishes, such as this classic Roman start to a meal - a broth-based Easter soup thickened with eggs.

serves four

- 1 pound beef - skirt steak or similar, cut into 1" slices
- 1 small onion, peeled and quartered
- 1 carrot
- 1 stalk of celery
- several sprigs of parsley
- 1 pound lamb loin, cut into 1" slices
- 6 egg yolks
- juice of half a lemon
- 1/2 cup Grated Parmigiano
- 1 teaspoon fresh marjoram, minced
- thin slices of Italian bread



Set the beef, onion, carrot, celery and parsley to heat in 2 quarts of cold water; when the pot reaches a boil, skim off the scum. Reduce the heat to a slow boil, cover and simmer for about an hour and a half, then add the lamb and cook another hour and a half. Strain (use the cooked meat in a pasta sauce), degrease the broth, then heat it until it is hot but not boiling.

Toast several slices of Italian bread and line your soup bowls with them.

Lightly beat the yolks, lemon juice and the cheese in a soup tureen. Slowly pour the hot broth into the tureen, stirring gently with a wooden spoon, so that the broth thickens but the eggs do not curdle.

Stir in the marjoram, then ladle into the bowls and serve, with more grated Parmigiano for those who want it.