



TRADITIONAL GREEK EASTER SOUP MAGIRITSA

Ingredients

1 lamb offal
2 slices lemon
2 bay leaves
salt
10-15 peppercorns
3-4 tablespoon(s) olive oil
1 onion
1 clove(s) of garlic
50 g white wine
1 1/2 liter water
5-6 spring onions
3 lettuce
1/4 bunch dill
100 g glutinous rice
For the egg lemon sauce
zest, of 2 lemons
juice, of 2 lemons
2 eggs
1/2 bunch dill

To serve

1 tablespoon(s) dill
1 teaspoon(s) olive oil
Pepper

Method

Place a pot with water over high heat until it boils. Add the lamb offal, lemon slices, bay leaves, salt, peppercorns, and boil for 10-15 minutes. Regularly skim the foam. Drain and throw the water away. Place the pot over high heat again and add olive oil. Finely chop the onion and the garlic and add them to the pot. Cut the lamb offal into small pieces, ideally little cubes 2 x2c, add them to the pot, and sauté for 8-10 minutes. Deglaze with the wine, the water, seal with the lid, and boil at medium heat for 30-40 minutes. Then, cut the spring onions into rounds, the lettuce and the dill into large pieces, and add them to the pot. Add the rice, seal with the lid and boil at medium heat for 15-20 minutes.

For the egg lemon sauce, separate egg whites and yolk, In a bowl whisk the egg white and when is a thick and creamy add egg yolk continue whisking and then add the lemon zest and juice after slowly add 5-6 ladlefuls of the magiritsa's stock, by stirring continuously. Transfer the mixture into the pot again, mix for a few seconds by shaking the pot, and remove from the heat. Add the dill into the pot and mix. Serve with olive oil, dill, and pepper.

