



## TARLATI'S SOUP

### Ingredients:

- 1 chicken, cleaned, with innards removed
- 50 grams of butter
- 50 grams of flour
- 2 onions
- 2 carrots
- 2 stalks of celery with leaves
- 2 cloves
- 2 bay leaves
- salt and pepper
- extra virgin olive oil
- toasted bread

### Direction:

Place one carrot, one onion, and one celery (all three ingredients chopped), along with the cloves and bay leaves inside the chicken. Put the chicken in a deep pot, covering it with water and heat to a boil. Salt and pepper, cover, reduce the heat and simmer for at least two hours until the meat separates from the bone. Turn off the heat and let it rest. When cool, refrigerate overnight.

Remove the chicken from the broth, reserving the broth. Tear the chicken breast into strips and dice the remaining meat. Finely chop the remaining carrot, onion and celery, mixing them together in a pan with a little extra virgin olive oil, browning them well over low heat.

In a small pan, slowly brown the butter with the flour and when they are blended, add one glass of broth, mixing well and stirring in the mixture of vegetables. Mix well and add first the diced meat and then the strips of chicken breast. Add remaining broth, bring it to a boil, then simmer for at least one-half hour. Add salt and pepper to taste.

Serve hot with slices of toasted bread.