



# Greek Easter soup - Magiritsa

25'  
Hands on

70'  
Cook Time

6-8  
Portion(s)

1  
Difficulty



## Method

- Place a **pot** with water over high heat until it boils.
- Add the lamb pluck, 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 the olive oil.
- Finely **chop** the onion and the garlic, and add them to the pot. Add the rosemary and sauté.
- Cut the lamb pluck into small pieces, add them to the pot, and sauté for 8-10 minutes.
- Deglaze with the wine, add the bouillon cube, 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. Keep the green part of the spring onions and 1 tablespoon of the dill.
- Add the rice, seal with the lid and boil at medium heat for 15-20 minutes.

For the egg lemon sauce

- In a **bowl** add the lemon zest and juice, the eggs, salt and pepper and mix with a hand whisk.
- 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, the green part of the spring onions, salt and pepper and mix.
- Serve with olive oil, dill, lemon wedges and pepper.

## Ingredients

- 1 kilo lamb pluck, lamb
- 2 slices lemon
- 2 bay leaves
- salt
- 10-15 peppercorns
- 4-5 tablespoon(s) olive oil
- 1 onion
- 1 clove(s) of garlic
- 2 sprig(s) rosemary
- 50 g white wine
- 1 chicken bouillon cube
- 1 1/2 liter water
- 5-6 spring onions
- 1 lettuce
- 1/4 bunch dill
- 100 g glutinous rice

For the egg lemon sauce

- lemon zest, of 2 lemons
- lemon juice, of 2 lemons
- 2 eggs
- salt
- pepper

To serve

- 1 tablespoon(s) dill
- 1 teaspoon(s) olive oil
- pepper
- spring onion

## Διατροφικός πίνακας

Nutrition information per portion

263 Calories (kcal)	11.0 Total Fat (g)	2.9 Saturated Fat (g)	12.0 Total Carbs (g)
13%	16%	15%	5%
2.3 Sugars (g)	26.0 Protein (g)	1.6 Fibre (g)	0.71 Sodium (g)
3%	52%	6%	12%