

Coddled Eggs in Chicken Soup

You'll need:

- 6 cups chicken stock
- 4 coddled eggs
- 1 stick celery as finely chopped as you can – almost transparent
- 1 tbsp parsley chopped
- 4 pieces of good, buttered bread, fresh or toasted – I like coarse, fresh Italian bread with the crusts off; or toasted if it's over a day old

Method:

Heat the stock and celery.

In each bowl place a piece of bread with an egg on it; pour over stock; sprinkle with parsley; and serve at once.