

Lopsha Recipe

Make *lopsha*—a popular soup in Russia

What you need:

- rotisserie chicken
- 8 cups chicken broth
- carrot
- onion
- 6 eggs
- 3 cups all-purpose flour
- salt
- stockpot
- grater/food processor
- mixing bowl
- mixing spoon
- flat surface
- knife or pizza cutter
- spoon
- ladle
- bowl
- napkin
- white bread slice

What you do:

1. Wash your hands.
2. Remove the chicken meat from the bones. Then, tear into bite-size pieces. Set aside in a bowl.
3. Use a grater or food processor to grate and chop the carrot and onion. You will need $\frac{1}{2}$ cup to 1 cup of each.
4. Heat 8 cups of chicken broth in a stockpot. Add the onions and carrots. Simmer on medium-low heat.
5. To make your noodles, add 3 cups of all-purpose flour to a mixing bowl. Create a well in the center.
6. Crack the eggs into the center of the flour well. Mix together with your hands. It will be sticky and clumpy at first.
7. Move the dough onto a flat surface. (Sprinkle some extra flour on the flat surface to keep the dough from sticking.) Knead it by rolling, punching, pushing, and working it until it is a smooth consistency. Then, let it rest.
8. Stir the broth mixture. Taste it, and add salt if needed. Turn up the heat to medium-high.
9. Prepare to serve. Set the table. Get your bowls ready. Slice up some white sandwich bread. Your soup will be ready in just a few minutes.
10. Roll out the noodle dough, and cut into very thin strands.
11. Add the noodles to the boiling broth. Cook for only about two minutes.
12. Remove from heat. Add the chicken into the broth and noodle mixture. Stir to combine.
13. Your soup is ready to serve! Ladle into a bowl and eat with a spoon.

