Spanish garlic soup (Sopa de ajo)



Ingredients

4

- 1.5 l beef stock
- 1 dl olive oil
- 200 g white bread
- 100 g Bresc Andalusian garlic puree
- 50 g Serrano ham
- 50 g chorizo
- 10 g Bresc grilled bell pepper puree
- 4 eggs
- 4 sprigs celery leaf
- salt and pepper

Used Bresc products



Bresc Grilled bell pepper puree 450g



Bresc Spanish garlic Ajo de Andalucia 450g

Preparation method

Slice the ham into strips and chop the chorizo into cubes. Cut the bread into large chunks. Pour half the oil into a pan and fry the bread until it is brown on all sides. Fry the ham and chorizo in the remaining oil. Add the garlic and heat it briefly with the ham and chorizo. Add the chilli puree and beef stock and simmer gently on a low heat for 10 minutes. Season with salt and pepper. Heat the grill in the oven. Fill four bowls with the soup, then break an egg into each bowl. Place the bowls under the grill until the egg whites have solidified. Garnish with the croutons and sprigs of celery leaf.

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