

Garlic Soup – *Sopa de ajo*

Ingredients (for four portions)

60 g (2.1 oz) garlic, between **16 and 20 cloves**, depending on size; peeled
155g (1/3 lb) day-old bread; sliced, cut into cubes, and toasted, **approx. 4 cups**
2 eggs
5 cups broth or water
2 tbsp olive oil
Salt and pepper, to taste

Optional: slice two of the garlic cloves very thinly.

Warm up oil in a large pan over medium heat. If using, fry sliced garlic, stirring constantly so it will not burn, until it turns just slightly brown and crispy, then transfer to a small bowl and reserve until serving time. Fry the whole garlic cloves, stirring constantly and turning, until they change colour to a very light brown. Remove pan from heat, leaving flavoured oil in it. Transfer garlic cloves to a blender jar, and add one cup of water or broth; process until smooth, and reserve. Return pan with oil to the stove, over medium heat. Add toasted bread, stirring and turning, to coat with the flavoured oil. Transfer bread to a bowl and reserve. Pour reserved blended garlic into the pan. Bring to a simmer, scrapping the bottom of the pan with a wooden spoon. Add the rest of the broth (or water), and bring to a boil again. Crack eggs into a bowl and beat with a fork. Swirl the hot broth with the wooden spoon, then slowly pour eggs into the pan. The egg should cook into strings; season with salt and pepper, to taste, and continue stirring so the egg with not clump. Turn off the heat, and serve soup immediately.

To have soft bread in the broth, place a portion of toasted croutons in a soup bowl, then ladle soup on top (photo, right). Top with some reserved fried garlic slices (if using). Notice how the bread has absorbed a lot of the broth, becoming very soft and moist (photo, far right):



For crispy bread, serve the soup first, then add croutons and garlic slices (if using) at the table, right before eating:

