

SPROUT TOPS INSPIRED CALDO VERDE



Moderate



50 minutes



Lunch/Starter



04 Servings

INGREDIENTS

750g potatoes, peeled
1 onion, peeled and quartered
2 cloves of garlic, minced
¼ cup olive oil, plus more for serving
300g chorizo sausage, thinly sliced
2 handfuls sprout tops, thoroughly washed
3 slices bacon, roughly chopped
6 cups chicken (or vegetable) stock
Salt and pepper to taste



COOKING STEPS

Start by cutting the brussels tops. Just stack several leaves at a time and roll them like cigars. Cut them crosswise into very thin strips and repeat until all are finely chopped.

In a heavy bottomed pot add the peeled potatoes, the quartered onion, the minced cloves of garlic, the olive oil and the chicken broth. Bring it to a boil over a high heat and then lower the heat to medium low and cook until the potatoes are tender and ready to be mashed (about 20 min). Mash the potatoes and bring them back to the pot.

Using a hand blender, blend the soup until smooth. You can also use a regular blender and blend the soup in batches.

Add the tops, stir, and cook for a further 15 minutes. In a large pan, fry the bacon and the sausage until the bacon is browned. Add the bacon/sausage mixture to the soup and cook until the soup boils again.

Season with salt and pepper, ladle into bowls and serve with crusty bread (optional).