



Traditional Garlic Soup

by Carlota De Otto (Spain)

Ingredients (2 servings)

- 2 slices of stale bread (you can toast the bread if not stale), cut into bite sized pieces
- 2 eggs
- 6 garlic cloves
- 1 teaspoon sweet paprika
- 1 liter chicken broth or vegetable broth
- 1/4 cup extra virgin olive oil
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Directions

1. Peel the garlic and cut into slices.
2. Pour olive oil into a pot (enough to just cover the bottom) and heat over medium-high heat.
3. Add in the garlic and fry until it begins to brown, about 2-3 minutes.
4. Add the bread to the pot so that they are fried with the garlic and become soaked in the oil.
5. Turn the heat to low and add the paprika. Pour in the broth and stir.
6. Bring the soup to a low boil and then cook on a low simmer for about 25 minutes. It is ready when the bread is soft and the soup has a rich brown color.
7. Remove soup from the heat and immediately crack the eggs inside so that they are cooked with the residual heat. Stir the eggs into the soup. Eat warm.