

## Sopa de Ajo



**PREP TIME**

10 MINS



**COOK TIME**

24 MINS



**TOTAL TIME**

34 MINS



**SERVES 4 PEOPLE**



**EASY**



## Ingredients

8 garlic cloves, finely chopped  
8 tbsp of extra virgin olive oil  
300g stale country bread, cut into small cubes  
100g serrano ham, thinly sliced  
1 tsp sweet smoked paprika  
750ml hot chicken stock  
750ml hot water  
4 free-range large eggs  
Salt

## Method

In a medium size casserole pan, heat the oil and fry the serrano ham until crispy. Drain and set aside.

Lower the heat, add the chopped garlic and fry gently without colouring for a couple of minutes. Add the chopped bread and stir well making sure you coat the bread in the flavoured oil.

Remove the pan from the heat and add the smoked paprika so you stop it from burning, stir the mix well until all the bread is coated.

Add the hot chicken stock and water, bring to the boil, season with salt and simmer without boiling for 20 minutes. You will need to keep on beating the soup with a whisk to help the bread thicken the soup.

Just before serving, bring the sopa de ajo to the boil and crack one by one your four eggs into the soup, lower the heat and poach them gently for 3 minutes, be careful not to break them.

Garnish with the crispy serrano ham and serve with some crusty bread a glass of red wine.