

- Garlic Soup -

brunch+lunch > Garlic Soup



serves **6** and ready in about **50** minutes

Shopping LIST:

12 garlic cloves (crushed), **1** onion (finely chopped), **25ml** olive oil, **15g** butter, **15g** plain flour, **1** litre chicken stock, **1** litre water, **2** egg yolks.

Method:

- Heat **25ml olive oil** and **15g butter** in a pan. Add **12 garlic cloves**, crushed, and **1 onion**, finely chopped, and cook them gently for **10** minutes, stirring occasionally.
- Stir in **15g plain flour** and make a smooth paste. Cook for a few minutes, stirring, without letting the mixture brown. Then stir in **1 litre chicken stock** and **1 litre water**. Bring to the boil, reduce the heat and cover the pan. Simmer gently for **30** minutes.
- Just before serving, lightly whisk **2 egg yolks** in a bowl (*if the whole batch is not going to be served, pour half of the soup into a pan and add just 1 egg yolk!*). Remove the pan from the heat and add a ladleful of soup to the yolks. Stir with the whisk until the yolks are well mixed with the soup, then pour the mixture into the pan.
- Heat the soup over low heat, stirring, for a few seconds but do not allow it to simmer or boil or the yolks will curdle. Best served warm with ciabatta bread.



"bon appétit"

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