

Açorda Alentejana (bread soup Alentejo style)



Ingredients

- ✓ 8 cups chicken broth
- ✓ 14 garlic cloves chopped
- ✓ olive oil
- ✓ Salt and pepper to taste
- ✓ 1 lemons rinds
- ✓ 1/2 cup coarsely chopped fresh cilantro
- ✓ 4 eggs
- ✓ 4 slices bread

Directions:

- 1) For the broth, add the chicken broth, 8 cloves of chopped garlic, 1 table spoon of freshly chopped cilantro, and olive oil in a saucepan
- 2) Bring it to a boil, reduce the heat to medium-low and simmer uncovered for 20 minutes. Strain the broth and return it to the pot.
- 3) For the soup, place 6 chopped garlic cloves, salt and pepper to taste, lemon rinds, and the rest of the chopped cilantro in a food processor until just smooth. With the machine running, drizzle in 3 tablespoons of olive oil. Scrape the mixture into a bowl and set aside.
- 4) Bring the strained broth to a simmer and poach the eggs in the broth for 2 minutes. Remove with a slotted spoon and set aside.
- 5) To serve, place the blended mixture into the bottom of a serving bowl.
- 6) Lay a slice of toasted bread on top of the purée.
- 7) Top the bread with a poached egg, and ladle the hot broth over the eggs.

Enjoy!