

Açorda de bacalhau (bread soup with codfish)



Ingredients

- ✓ Pieces of stale bread
- ✓ fresh coriander
- ✓ fresh garlic
- ✓ fish stock
- ✓ hot chili pepper
- ✓ pieces of codfish
- ✓ 1 egg per person
- ✓ Lemonjuice
- ✓ Salt
- ✓ Olive oil

Directions:

Mix the pieces of stale bread, chopped fresh coriander and chopped fresh garlic in a large bowl.

Boil water with salt, a little olive oil, fish bouillon and a small hot chili pepper.

Add the pieces of bacalhao (cod fish) en simmer for 5 minutes.

Turn down the heat and add 1 egg per person. Do not boil the soup anymore.

After 3 minutes pour the soup over the bread-mix, cover for 5 minutes and eat with a little lemon juice. Enjoy with olives and a glass of red wine.

This simple, but tasteful bread soup is famous in this region of the Algarve as well as in the Alentejo.

Enjoy!