

Traditional Castilian soup with bread of Valladolid



Provincia

Valladolid

Ingredients

- A good chicken stock.
- Minced garlic.
- Dices of ham.
- 1 tablespoon of olive oil.
- Sliced bread of Valladolid.
- Eggs.
- Paprika.

Preparation method

In a clay pot, put the oil, garlic and ham. Once the garlic starts to brown, add the broth and sliced bread. When the bread is soaked, you can add the egg and stir, or distribute it in individual clay pots and poach an egg in each one of them. You can also pour a beaten egg and finish it in the oven; with what you would then have a crust soup.

There are many variants of this soup depending on the regions of Castilla y León, replacing the ham with chorizo, the chicken stock for the one of the cooking of blood sausages (calducho) or use tomato in its preparation.