

Garlic soup



Provincia

Burgos

Ingredients

- 1 litre of broth.
- 3 cloves of garlic.
- 1 spoonful of paprika.
- 1 tablespoon of olive oil.
- A little butter.
- Bread (from the previous day).
- 2 eggs.
- 100 grams of ham cut into dices.

Preparation method

Butter a bowl and put the broth to cook.

Slice the garlic, add the olive oil and fry slowly until the garlic are brown, add the paprika, thicken and save it.

In a clay pot, add the bread, previously cut into very thin slices.

Add the broth and when it is boiling, add the fried garlic and paprika and leave it boil for 15 minutes, then add the ham dices and leave it another 5 minutes. Remove from the heat and serve. You can also add 2 eggs before you remove the soup from the heat and depending on how we remove, they may be more or less sunny-side-up.