

Sopa de ajo with ibérico pork cheek, sour cream and crispy serrano ham



PREP TIME
5 MINS



COOK TIME
30 MINS



TOTAL TIME
35 MINS



SERVES 6 PEOPLE



EASY



Ingredients

150g serrano ham, cut into fine strips
10 garlic cloves, finely chopped
½ tsp of dried chilli flakes
8 tbsp of extra virgin olive oil
300g stale country bread, cut into small cubes
1 tbsp sweet smoked paprika
2 litres hot chicken stock
6 braised ibérico pork cheeks, see recipe here
Sour cream
2 tbsp of finely chopped flat-leaf parsley
Salt to taste

Method

In a large casserole dish, heat the oil and fry the serrano ham strips until crispy. Drain and set aside. Lower the heat, add the chopped garlic and dried chilli flakes and fry without colouring for a couple of minutes.

Add the chopped bread and stir well making sure you coat the bread in the flavoured oil. Remove the pan from the heat and add the smoked paprika to avoid it from burning, stir well until all the bread is coated.

Add the hot chicken stock, bring to the boil, season with salt and simmer without boiling for 20 minutes. You will need to keep beating the soup up with a whisk to help the bread melt and help the soup thicken.

Add the shredded pork cheeks and cook for a further 5 minutes.

Pour the soup into six soup bowls, garnish each bowl with tablespoon of sour cream, some crispy serrano ham and some chopped parsley.