Tomato soup with chorizo and garlic



Used Bresc products



Bresc Garlic puree 1000g

Ingredients

5 dl

For the soup

- 20 g olive oil
- 50 g shallots, finely chopped
- 20 g Bresc Garlic puree
- 65 g chorizo in small cubes
- 200 g tomato chunks (tinned)
- 100 g chicken stock
- 150 g water
- paprika
- basil leaves
- salt and pepper to taste

For the garnish

- 8 quail eggs
- ¼ French loaf
- olive oil

Preparation method

Braise the shallot in the olive oil with the garlic puree. Add the chorizo and fry gently with the shallot. Add the remaining ingredients. Bring to the boil. Allow to simmer gently. Remove the soup from the heat. Season with salt and pepper. Cut the French loaf into thin slices. Arrange evenly on a baking tray. Sprinkle with a little olive oil and season with salt and pepper. Bake in a preheated oven at 180°C until golden-brown. Crack the quail eggs and put each into an individual little pot. Heat the soup. Add the quail eggs to the soup one by one. Poach the eggs in the soup until cooked. Serve immediately with the slices of French loaf.

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