

Caldo Verde Soup

Serving 4

INGREDIENTS:

5 tbsp	extra virgin olive oil
1	large onion, finely chopped
2	cloves of garlic, chopped fine
700 gr	potatoes, washed and diced
300 gr	kale or cavolo nero (svartkål på norsk)
150 gr	chorizo, sliced
extra virgin olive oil	
paprika (regular or smoked)	

PREPARATIONS:

Heat 4 tablespoons of oil in a saucepan over medium heat and fry the onion and garlic for 5 minutes, or till they begin to soften.

Stir in the potatoes, season with salt, and cook for a further 5 minutes. Add 1.25 litres water and simmer for 20 minutes, or until the potatoes are soft.

Mash the potatoes into the liquid to produce a most smooth purée.

Heat 1 tablespoon of oil in a frying pan over medium heat and fry the chorizo slices, sprinkling paprika over them in the pan, until crispy, ca 7-10 mins. Remove the chorizo and allow to drain on kitchen paper. Do not discard the oil in the pan! These drippings will be sure to garnish the soup before serving.

Add the kale to the soup and simmer for 5 minutes.

To serve, ladle the soup into bowls, and top with the fried chorizo, chorizo drippings and freshly ground black pepper.