

Garlic soup (after Antony Worrall Thompson)

Prepare — 20 minutes

Cook — 20 minutes

Serves — 2

Ingredients

Half a head of garlic

1 small onion

2tsp thyme leaves (or 1tsp dried)

1 small chilli pepper (thumb-sized)

olive oil for cooking

600ml chicken stock

25g bacon

200g fresh bread (the darker, the better)

0.5tsp smoked paprika

black pepper to taste

Method

- Peel and slice the garlic thinly. Quarter the onions and slice thinly. De-seed and decorticate the pepper, and slice. Soften these slowly in oil with the thyme until the garlic is translucent. Stir in finely chopped bacon if necessary. Add stock (150ml ham stock and 450ml chicken stock if you are not using bacon) and bring slowly to the boil.
- Add bread cubed to 15mm, and stir to start breaking it down, and add paprika *before* the mix returns to the boil (otherwise it will make the soup bitter).
- Bring slowly back to the boil. Add black pepper, and give it another minute before serving.