

# Açorda soup with chorizo, cillantro, mint, poached egg, green onions

**Recipe for 4 persons**

## **Description**

Açorda is a soup made with a bread base, in this case with a poached egg. A soup that does not get cooked, quite interesting and very tasty!

## **Note**

You can replace the poached egg with shredded cod if you like. The bread used is typically Alentejano (With sour bakers yeast)

## **Ingredients**

### Açorda

- 4 Unit(s) Egg
- 4 Clove(s) Garlic
- 2 Sprig(s) Coriander
- 2 Sprig(s) Mint
- 4 Tbsp Olive oil
- 4 Slice(s) Country bread
- 1.50 Liter(s) Water
- 350 Gr Spanish chorizo
- 2 Unit(s) Green onion
  
- Salt and pepper

## **Preparation**

- Preparation time **45.00 mins**

### Preparation

Peel the garlic. Pluck the mint and cillantro leaves. Cut each slice of bread into 4-5 pieces.

Slice the scallions diagonally and cut the chorizo into thin slices.

In a hot skillet without oil, cook the chorizo to crisp it up a bit.

### Açorda

With a mortar and pestle, make a nice paste with the garlic, cillantro and mint.

In a stock with with simmering water and a touch of vinegar, poach the eggs one at a time, making sure to be gentle so as not to break them. You want them to cook for roughly 3 minutes, making sure the yolk is still runny. Set the eggs aside on a paper towel to absorb excess water. Keep 1.5L of this poaching liquid in the original pan and then add the herbs from the mortar and pestle. Add the olive oil and mix well.

## Plating

In a bowl or deep dish, place the pieces of bread, chorizo and scallions. Pour the broth on top and then place a poached egg over top. Serve and eat hot.

**Bon appétit!**