

Chickpea soup, smoked bacon and old cheddar

Recipe for 4 persons

Description

Smooth chickpea soup topped with crispy bacon and aged cheddar chips.

Note

Using canned chickpeas saves a lot of time, but you can also use dried beans, rehydrate them overnight and cook them for about 2 hours in the chicken broth.

Ingredients

For the soup

- 1 Can(s) Chickpeas
 - 1 Unit(s) Onion
 - 125 Ml White wine
 - 500 Ml Chicken stock
 - 60 Gr Old cheddar
 - 100 Gr Smoked bacon
 - 60 Gr Sour cream
 - 3 Sprig(s) Parsley
 - 4 Sprig(s) Thyme
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- Olive oil
 - Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Rinse the chickpeas under cold water. Cut the bacon into small pieces and fry it in a small skillet until crisp. Chop the onion. Chop the parsley. Chop the thyme leaves. Make aged cheddar shavings.

For the soup

In a large saucepan, use the bacon fat to sauté onion and fresh thyme. Then add the chickpeas, salt and pepper. Deglaze with white wine and let reduce for a few minutes. Add chicken broth and simmer for 15 to 20 minutes. Using a hand mixer, mix the soup until very smooth.

To serve

In a bowl, pour your soup, and garnish with a spoon of sour cream, aged cheddar shavings, crispy bacon and a little bit of chopped parsley.

Bon appétit!