

Soup of chickpeas, bacon and aged cheddar

Recipe for 4 persons

Description

Traditional quebec soup, great for those cold winter nights.

Note

If you are using instant chicken broth concentrate, be careful of the salt level. Always taste and adjust seasoning.

Ingredients

Chick pea soup

- 2 Unit(s) Chick peas can (540ml)
- 1.50 Liter(s) Chicken stock
- 1 Unit(s) Onion
- 100 Gr Smoked bacon
- 250 Ml White wine
- 50 Gr Old cheddar
- 2 Sprig(s) Thyme

- Olive oil
- Salt and pepper

Garnishes

- 6 Sprig(s) Parsley
- 4 Tbsp Sour cream

- Olive oil
- Salt and pepper

Preparation

- Preparation time **45 mins**

Preparation

Rinse the chick peas in cold water. Cut the smoked bacon into cubes. Chop the onion. Finely chop the parsley.

Chick pea soup

In a large saucepot, add a thread of olive oil and sweat the onions, bacon and thyme at low heat. Next, add the chickpeas and then season with salt and pepper. Deglaze with white wine and let reduce for a couple of minutes. Add the chicken stock and let simmer for 15-20 minutes. With a hand blender, blend the soup until it has a nice smooth texture.

Plating

With a ladle, pour the soup in the center of a bowl and garnish with a spoonful of sour cream, grated old cheddar and a bit of parsley.

Bon appétit!