

GREEN SOUP



Ingredients (serves 6 people):

400 g diced potato
200 g shredded cabbage
1 diced smoked sausage
1 sliced smoked sausage
1 liter of water
2 cloves garlic, minced
80 ml olive oil
Salt to taste
1 chopped onion
White pepper to taste

Preparation:

1. Heat a pan, pour 40 ml olive oil, brown the garlic and onion.
2. Add to potatoes, then water and cook.
3. Blan the cabbage and separate a portion for garnish and brown in the remaining olive oil. Reserve.
4. Brown the diced and sliced sausages. Reserve.

5. Add the cabbage to the potato and let it cook for another 5 minutes, turn it off and put it in the food processor.
6. Adjust salt and white pepper.
7. Place the diced sausage on the bottom of the dish, the green stock, garnish with the remaining sliced sausage and the golden cabbage in the olive oil.
8. Accompany with slices of garlic seasoned bread.