

LENTEJAS CON CHORIZO (LENTIL AND CHORIZO SOUP)

INGREDIENTS:

300 grams lentils (Puy type are best)
1 onion
1 potato
2 carrots
A bay leaf
2 chorizos (sliced) (small cooking ones) Best quality you can find, I get them from from Lupe Pinto's
½ tin of tomatoes
A slice of white bread
3 cloves of garlic
A handful of parsley
paprika

Put the lentils in a pot with cold water, add the chopped potato and carrots, half the onion (chopped), the bay leaf, sliced chorizo and salt. Bring to the boil and cook until the lentils are soft.

Meanwhile in a mortar, pound the garlic and parsley into a paste (adding a little salt helps)
Fry the slice of bread in olive oil and add it to the garlic mixture. Mix well with the garlic and parsley.

Fry the half chopped onion and add the tomatoes. Cook until the onion is soft. When it is cooked, add the paprika (about a teaspoon) stir and remove from the heat.

When the lentils are cooked, add some of the stock to the mortar, to dissolve the bread and garlic paste and add to the pot. Add the tomato sauce to the pot, stir well and cook for about five minutes, stirring from time to time.