

# Caldo Verde with Broa de milho, Almond Romesco, and Sao Jorge cheese

Caldo verde soup is an authentic Portuguese dish made with potatoes, green leafy cabbage and chouriço (Portuguese sausage). Chef Cyruss' version serves it with home-made corn bread garnished with a savoury almond and roasted pepper sauce, topped with a sharp Portuguese cheese.

**Best for:** Lunch-Dinner  
**Prep Time:** 50 minutes  
**Servings:** 4



## INGREDIENTS

### CALDO VERDE

- 80 ml (1/3 cup) extra-virgin olive oil
- 300 g (3/4 lb) chouriço
- 1 med. yellow onion, finely sliced
- 1 white\* of leek, finely sliced
- 4 garlic cloves, sliced
- 6 medium starchy potatoes, peeled and roughly chopped
- 1 L (4 cups) cold water
- 1 L (4 cups) chicken stock
- 500 g kale, stems removed\*, shredded
- Salt and white pepper to taste

*\*keep the green part of the leek and the stems of the kale for another usage.*



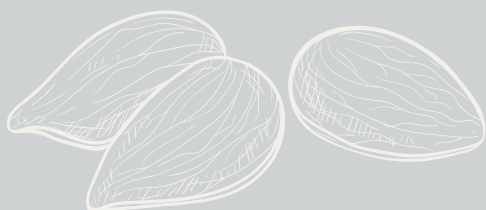
## DIRECTIONS

- 1 - In a large pot over medium heat, heat the oil. Sauté onions and leeks. Add salt and allow vegetables to soften. Add garlic. After a few seconds add potatoes and season to taste. Stir to cover the potatoes with the oil, add water and stock. Add the chouriço, bring to a boil and simmer until the potatoes are fork-tender, about 15-20 min.
- 2 - In a separate pot, bring salted water to a boil. Add the shredded kale and blanch until tender but still bright green. Remove and plunge into an ice bath to stop the cooking process. Once cooled remove and dry over a paper towel.
- 3 - When the potatoes are cooked through, remove the chouriço, purée the soup with a blender. Pour back in the pot, add the blanched kale. Slice the chouriço thinly. Using a ladle pour the soup into a bowl and add a few slices of chouriço and a splash of olive oil.
- 4 - Serve with the Broa de Milho (corn bread) and Almond Romesco (recipes are following), garnished with 3-4 shavings of Sao Jorge cheese, or Manchego cheese if it's easier for you to find!

## INGREDIENTS

### ALMOND ROMESCO

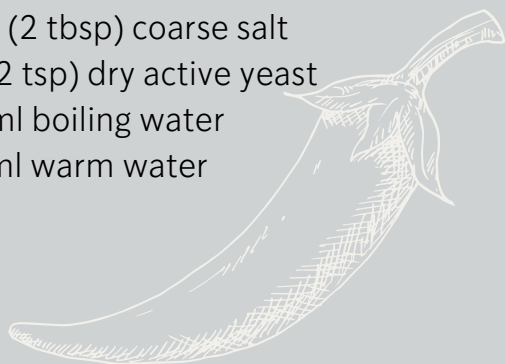
- 500 g piquillo peppers
- 75 g roasted almonds
- 2 garlic cloves
- 15 ml sherry vinegar
- 5 ml smoked paprika
- 125 ml extra-virgin olive oil
- Salt and pepper to taste



### BROA DE MILHO (CORN BREAD)

*To make this bread, we recommend using a scale and use the metric units to get accurate measurements of the ingredients. Pastry is like chemistry, precision is important!*

- 500 g corn flour
- 275 g rye flour
- White flour, as required\*
- 30 ml (2 tbsp) coarse salt
- 10 g (2 tsp) dry active yeast
- 400 ml boiling water
- 300 ml warm water



### Enjoy!

Watch Chef Cyruss create this recipe in a step-by-step video!

## DIRECTIONS

- 5 - ALMOND ROMESCO (this can be made while the soup is simmering!)** – Add all the ingredients excluding the olive oil into a food processor or blender. Once the mixture starts to break down, start emulsifying with the olive oil, adding gradually. Once all the oil is incorporated, adjust seasoning with salt and pepper.
- 6 - BROA DE MILHO (CORN BREAD – this should be made ahead of time)** – Pour the boiling water over the corn flour and knead thoroughly. Reserve under a kitchen towel for 1 hour.
- 7 -** Dilute the salt and dry active yeast with warm water. Reserve.
- 8 -** After an hour, pour the water and yeast mixture over the corn flour and mix well. Add the rye flour and knead. Add a little white flour\* gradually while kneading. The dough is ready when it becomes firm and sticky, but not hard.
- 9 -** Form into a ball and cover the top with white flour and under a kitchen towel and let rest for 1 hour. The surface of the dough will start cracking. **After an hour, preheat the oven at 400F.** Split the dough into two even pieces and form smaller loaves. Score the top of each loaf with a sharp knife and bake for 1 hour in the preheated oven. Remove from oven and let cool completely before slicing.

