

Roasted Sweet Garlic, Bread And Almond Soup

BY JAMIE OLIVER

3 large bulbs of fresh garlic, broken up and skins left on
1 medium white onion, peeled and finely chopped
extra virgin olive oil
285ml/1/2 pint double cream
1 litre/13/4 pints chicken or vegetable stock
1 large loaf of ciabatta bread
2 tablespoons sherry or white wine vinegar
200g/7oz whole blanched almonds, lightly toasted in the oven
sea salt and freshly ground black pepper
3 oranges, peeled and segmented
1 handful of fresh coriander, leaves picked
1 handful of fresh mint, leaves picked

*Roast the garlic cloves in a preheated oven at 180°C for around half an hour until soft

*fry onion in olive oil until soft and translucent.

*Add the cream and the stock,

*bring to boil and simmer for 10 minutes,

*Remove garlic from oven and cool slightly before squeezing out the sweet, golden paste.

*Whisk this into the soup. Discard the garlic skins.

*Remove crusts from ciabatta,

*rip up bread into small pieces and throw into soup.

*Add sherry vinegar

*Simmer soup for 5 more min

*Add almonds

*Blend it with food processor

*Season

serve with some orange segments, torn up coriander and mint.