

SHERRIED ONION AND ALMOND SOUP WITH SAFFRON

6 Tbsp butter
4 large yellow onions, thinly sliced
2 small garlic cloves, finely chopped
2 tsp of saffron
5 ounces blanched almonds, toasted and finely ground
7 cups chicken broth
7 Tbsp Madeira sherry
Salt and freshly ground black pepper
4 Tbsp sliced almonds, toasted and chopped (to garnish)
Fresh parsley (to garnish)

Serves 10-12

Melt the butter in a heavy saucepan over a low heat to prevent it from burning. Add the onions and garlic, stirring frequently for 15-20 minutes until the onions are soft and translucent.

Add the saffron and cook, uncovered, for 3-4 minutes. Add the blanched, ground almonds and cook, stirring continuously, for 2-3 minutes. Add the stock, sherry and 2 tsp salt and plenty of pepper. Bring it to a boil and then simmer gently to reduce for about 10 minutes.

Process the soup in a blender until smooth, and then return it to the rinsed pan. Reheat slowly without allowing the soup to boil, stirring occasionally. Check the seasoning.

Ladle the soup into heated bowls, garnish with the toasted almonds and a little parsley and serve immediately.

Preparation time is approx. 50 minutes.