

Locro Criollo Argentino (Traditional stew soup)

Recipe for 4 servings | 12 tapas

Description

Thick, hearty soup with corn, white beans, bacon, chorizo and spices.

Note

Don't hesitate to use dried beans for this recipe, in which case it's important to soak them the day before.

Ingredients

Soup

- 300 Gr Butternut squash
- 300 Gr Frozen corn
- 250 Gr Smoked bacon
- 1 Can(s) White beans (540ml)
- 250 Gr Spanish chorizo
- 250 Gr Onion
- 1 Liter(s) Vegetable stock
- 1 Tsp Cumin powder
- 1 Tsp Paprika
- 3 Clove(s) Garlic
- Salt and pepper

Topping

- 1 Unit(s) Tomato
- 75 Ml Olive oil
- 1 Tsp Smoked paprika
- 1 Unit(s) Lemon
- Salt and pepper

Preparation

- Preparation time **45 mins**

Set up

Mince the squash, smoked bacon and chorizo.

Chop the onion.

Peel and chop the garlic cloves.

Core and dice the tomato.

Squeeze the lemon.

In a large saucepan, cook the smoked bacon with the chorizo to render out some of the fat. Add the onion, squash, garlic and corn and cook for 2-3 minutes over medium heat, stirring regularly.

Add the garlic and spices, then cook for 1 minute before adding the broth and beans. Bring to a simmer and simmer for 10 minutes before serving.

Topping

Heat the olive oil with the smoked paprika quickly in a small saucepan to flavour the oil. Allow to cool before adding the lemon juice and diced tomato. Add a pinch of salt and stir.

On the plate

Pour the soup into your bowls, then add the garnish. Serve immediately!

Bon appétit!