

CALDO VERDE



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With thanks to: Júlia Martins

INGREDIENTS

200g 'caldo verde' chopped collard greens • 2 cloves of garlic • 1 onion • 500g potatoes •
'Chouriço' or 'linguiça' slices • 150ml olive oil

METHOD

Peel the potatoes, the garlic cloves and the onion • Heat a litre and a half of water, with a little salt and half the olive oil • Once the potatoes are cooked, blend everything with a handheld blender and return to the heat for five more minutes • When it starts to boil, add the chopped greens and leave to cook until they are no longer raw • Add the olive oil and serve in bowls, placing the sausage slices in each one prior to adding the soup