

GARLIC SOUP / SOPA DE AJOS

INGREDIENTS:

- Olive oil
- Garlic
- Spices
- Hard Bread
- Red pepper
- Water



Put the garlic(cut gently) in a frying pan and fry it. Then add the red pepper.

Later put the water to boil, then put the bread and add the garlic, the red pepper and the spices.

This recipe is very easy to cook and very fast, and it is lovely to eat.

