Garlic Goodness Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

Instructions

Boil then simmer 5 cups of water, 1 large head of garlic (cloved, peeled and smashed), some thyme sprigs, a bay leaf and some salt for 45 minutes. Then remove the herbs, and strain the mixture. Whisk together 5 egg yolks, 3/4 cup Parmigiano-Reggiano and 3 tblsp. of olive oil. Ladle the virgin soup into the egg mixture to temper it (about 1/2 cup’s worth), then add imbue the whole soup with your new creation. Whisk constantly for about 5 minutes, or until soup thickens slightly. In my first bowl, I added soup then bread. For seconds and thirds I added bread then soup. You do that, too.