

Sip, Slurp and Savour ...

Torito Tapas Bar's

Spanish Fennel Soup

Ingredients

- 2 lbs Potatoes (chopped bite size)
- 2 Spanish Onions (diced)
- 6 pc Garlic (diced)
- 1 Fennel Head (diced)
- 1 Leek (diced)
- 1/2 Celery Stalk (diced)
- 20 grams of Blanched & Peeled Almonds
- 20 grams of Blanched & Peeled Hazelnuts
- 2 Star Anise
- 3 Bay Leaves
- 1/2 L of Almond Milk
- 1 1/2 L Water



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Method:

Suet the garlic and onion first after 10 min add the potatoes and keep cooking on low for about 15 more min then add the leeks, celery and fennel, cook slowly for 8 min.

Grind the almonds and hazelnuts together, incorporate with the vegetables. Add the almond milk and water.

Once all the ingredients are in the pot, wrap all the spices with a cheese cloth and cook for about 9 min. Take the spices out and blend if it's not thick enough, reduce until you get the consistence you like. In the end season it to taste with salt and white pepper.

This recipe yields 6 servings.



Recipe courtesy of Torito Tapas Bar
276 Augusta Ave, Toronto.
www.toritotapasbar.com

*For more information, visit **www.soupalicious.ca***