

almond soup

created for **method** by **Deliciously Ella**

we hope you love this deliciously creamy
+ warming starter as much as we do.

serves 4

cooking time 15 minutes

INGREDIENTS

4 tbsp olive oil
2 cloves garlic, peeled + bashed
1 tsp rock salt
150g whole blanched almonds
400ml water
1 slice rye bread
12 white grapes, quartered

INSTRUCTIONS

1. in a saucepan, gently heat the olive oil along with the garlic + salt, taking care not to colour the garlic, keep the bashed cloves moving in the pan until they start to release their aroma, at this point add in your whole blanched almonds and stir into oil + then add the water. bring to the boil, then turn down the heat + simmer for 5 minutes.
2. while the soup is simmering toast your slice of rye bread + then leave aside to cool.
3. when your almonds have simmered for 5 minutes, pour your soup into a powerful blender + blend until smooth. it might be best to do this in a couple of batches. once your soup is all blended, put it back into your saucepan + add water to thin to a good consistency.
4. cut your toasted rye bread into rough squares, then put them into a food processor + whizz into crumbs.
5. serve the soup with a sprinkle of the rye crumb, a handful of chopped grapes + a drizzle of good olive oil.

method's almond wood floor cleaner works as well as it smells, leaving your wood floor looking better than it has in ages. and now, the rich, nutty almond flavour is reflected in Ella's warm + hearty almond soup, bringing new meaning to the phrase 'eat clean'.



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