



Ingredients

water	2 ½ litres	salt and pepper	
Cranberry bean	1 litre	paprika	
Vegetable oil		potatoes cut into squares	750 gr
pig ear, pork trots, bones	1 unit	local Farinheira sausage	1 unit
traditional chorizo sausage	1 unit	(cooked separately)	
black chorizo sausage	1 unit	coriander	1 bunch
streaky bacon	150 gr	well-washed stone/pebble	1 unit
onions, minced	2 units		
cloves of garlic, minced	2 units		
bay leaf	1 unit		

Stone Soup

Portugal | Medium | 3 hours | 8-10 servings | Soup

Stone Soup is a comfort dish acting as main course. It is made from local traditional farmer's production, including meat, potatoes and beans. This recipe originates from Almeirim, Portugal, a town of 12,000 inhabitants. They are most famous in Portugal for their melons, wine, tomatoes and Sopa de Pedra. The restaurants in Almeirim consume more than 12,000 kgs of beans a month.

Tools and equipment

~ large pot

~ large serving bowl

Directions

- 1 Soak the beans for a couple of hours. Blanch and slice the pig ear.
- 2 Cook the beans in a large pot with plenty of water along with the meats and chorizos, minced onions, garlic and bay leaf. Season with salt and pepper and paprika. If necessary add more water, the pot should always be boiling.
- 3 When the meats are cooked, cut up and set aside. Add the potatoes to the pot and allow them to cook through.
- 4 As soon as you remove the pot from the heat, add the Farinheira sausages in slices, the meat that was previously set aside, and some chopped coriander.
- 5 Place a smooth, clean stone at the bottom of the serving bowl. Pour the soup over top.