

Fennel soup with pig's livers forcemeat



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Serves  

Ingredients

4 or 6 pig's livers forcemeat
dried wild fennel
2 fennel
1/2 carrot
1 small potato
1 rib of celery
2 little onions
1/4 teaspoon cardamom powder
1 little piece of ginger
salt and extra virgin olive

Method

Barbecue the pig's livers forcemeat or cook on a grill with a sprinkling of wild fennel (add salt and pepper if it had not already been added by the butcher). Must cook slowly so the heat should not be too strong, the time of cooking is about 30-40 minutes. Meanwhile prepare the soup, so wash and clean the fennel and other vegetables. Put everything in a pot, add 2 fingers of water that must be below of the vegetables for about half. Add salt and oil and cardamom, cover and cook until the vegetables are soft. Whisk and serve with pieces of livers, toasted bread and a sprinkling with wild fennel.
