Salmorejo from Andalusia



Consejo del chef

Serve with chopped ham and egg. Sprinkle this mix all over the salmorejo with a dash of olive oil.

Raciones para 1

- ❏ **1000 gr** Riped Tomatoes
- ❏ **200 gr** Breadn (from the day before)
- ❏ **250 ml** Olive oil
- ❏ Salt
- ❏ A bit of vinegar
- ❏ **1** Clove of garlic
- ❏ **1** Boiled egg
- ❏ Some cured ham

1. Wash and cut tomatoes. Put them in the jar of the blender with the bread, the garlic, some salt and a bit of olive oil.
2. Leave it for a couple of minutes, we want to soak the bread with the ingredients.
3. Pulse through and add the rest of the olive oil, little by little. We are looking for a smooth cream and oil will help us with the process.
4. Season and add the vinegar. Whisk again.
5. Cover with cling film and store in the fridge until serving.

Chef's Notes

https://cookinglovers.teka.com/en/receta/salmorejo-andaluz/