



## 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

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<https://cookinglovers.teka.com/es/receta/salmorejo-andaluz/>

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