

# Salmorejo ice cream



## Consejo del chef

Serve with ham and a hard-boiled egg, chopped.

## Raciones para 2

**1000 gr** Riped tomatoes

**50 gr** Breadcrumbs

**75 ml** Extra virgin olive oil

**2 ml** Pure white vinegar

**1** Clove of garlic

A pinch of salt

**200 ml** Heavy cream (35 % fat minimum)

- 1** Soften the breadcrumbs with water for a few minutes.
- 2** Wash the tomatoes thoroughly, remove the seeds, dice the flesh, and place them inside the beaker of the electric mixer (or you can use a food processor too).
- 3** Add the breadcrumbs, the clove of garlic, and the vinegar to make a creamy salmorejo. Last, combine it with heavy cream and whisk for a few more minutes.
- 4** Without ice cream maker: place the cream in a food container suitable for the freezer and freeze. Stir with a spatula or a fork every hour to break up the ice cream. Repeat 4 or 5 times for four hours.
- 5** With ice cream maker: place the mix in the freezer for 4 hours at least. Then, put the ice cream in the ice cream maker, turn it on and let the ice cream become thicker. It will take around 40 minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/helado-de-salmorejo/>

