

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

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

