

Andalusian Salmorejo

Ingredients

8 Medium Tomatoes the quality of the tomatoes is one of the most important factors in the taste

1 Medium Baguette

1 Cup Extra Virgin Olive Oil again, quality is important

1 Clove of Garlic not too big

A Splash of red wine vinegar

A Pinch of Salt

2 Hard Boiled Eggs

Diced Serrano Ham or any other cured ham, such as Prosciutto



Method

Scald the tomatoes: Put a large pot of salted water on the stove and bring to a boil. Cut a small cross in the bottom of each tomato. When the water is boiling add the tomatoes for 30-60 seconds. Remove immediately and place in a cold water bath (a bowl filled with ice and cold water). The skin will peel right off of the tomatoes.

First Blend: Cut out the cores of the tomatoes and add all the rest to your blender. Blend at high-speed for about 30 seconds until the tomatoes are broken down.

Add bread: Take all of the “guts” out of your baguette and add them to the blended tomatoes. The baguette should have given about 2-3 cups of guts and you can experiment with how much you add, as this is how you change the texture. I use about 2 cups of the bread guts. Let the bread soak in the tomato juice for about 5 minutes.

Second Blend: Add the splash of vinegar, salt, and garlic and blend until the soup is an even texture and the bread is completely broken down.

Add Oil: If your blender has it, open the small hole in the top. Slowly add the olive oil as you are blending at a moderate speed. If it doesn't have the hole, stop and go adding little by little.

Add Egg and Adjust: Add 1 hardboiled egg and blend until incorporated. Taste and adjust levels of salt, vinegar, garlic, and bread.

Serve in small bowls with diced hardboiled egg and sliced ham as condiments. Serve cold! Enjoy!