BASCO
GOURMET SPAIN TO YOUR DOOR

Salmorejo Recipe



PREP TIME
5 MINS

COOK TIME
10 MINS

TOTAL TIME
15 MINS

SERVES 6 PEOPLE

EASY

Ingredients

1kg ripe plum tomatoes
200g stale country bread, chopped into pieces
100g extra virgin olive oil
1 clove of garlic
Salt to taste
2 hard-boiled eggs, roughly chopped
100g serrano ham, cut into thin strips

Method

To blanch the tomatoes in boiling water, start by scoring with a sharp knife an ‘X’ on the opposite end to the core of each tomato. Add the tomatoes to a large pan of boiling water and boil for 30 to 60 seconds, remove from the boiling water and immediately put the tomatoes in ice water. As they chill, you will see the skins start to pull away from the meat of the tomato.

Peel the tomatoes and place them in a food processor or blender with the garlic and blend until smooth. Add the bread and salt and blend once again until the mixture is very smooth and without any lumps. Finally add the olive oil on a slow stream whilst the blender is running until the oil is fully absorbed.

Season with salt and place the soup in the fridge for at least 2 hours to chill.

Pour the soup into some serving bowls and garnish with the chopped hard-boiled egg, sliced serrano ham and a drizzle of olive oil.

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