

Salmorejo *(Chilled Tomato Dip/ Soup)*

REF:

Serves 4

Cuisine: Spanish

Preparation Time: 5 Minutes

Cooking Time: 10 Minutes

Ingredients:

1 Egg
50g White Bread (2 slices)
300g Ripe tomatoes, roughly chopped
1 clove Garlic
6 tbsp Extra virgin olive oil
1 tbsp Sherry vinegar
3 Ice cubes
Salt
Freshly ground black pepper
Bread and jamón Iberico to serve

Method:

1. Bring a small pan of water to the boil. Place the egg into the water and boil for 5 minutes.
2. Rinse under cold water and when cool enough to handle, peel carefully and chop.
3. Tear up the bread roughly, place into a food processor or blender with the chopped tomatoes, half of the chopped egg, the garlic, olive oil and sherry vinegar and seasoning.
4. Add the three ice cubes to keep the mixture cool and blend until you obtain a thick dip with a smooth texture.

To Serve:

Place into a bowl and sprinkle the remaining chopped egg on top. Serve with bread for dipping and slices of jamón Iberico.

Chef's Notes:

To vary, serve with cooked peeled prawns – yummy!