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Salmorejo (Spanish Chilled Tomato Soup)

It was in Madrid in March where I first met *salmorejo*, gazpacho's richer, deeper cousin. The cool, creamy tomato soup transcended seasonality. It was topped with egg and *jamón ibérico*, which wept fatty tears over its surface. *Salmorejo* demands that you act as a Spaniard and mop up every drop with bread. Then, like an American, you order another. —Alex Raij, a chef-owner of *La Vara* and *Txikito* (<http://www.txikitonyc.com/>) restaurants in New York City

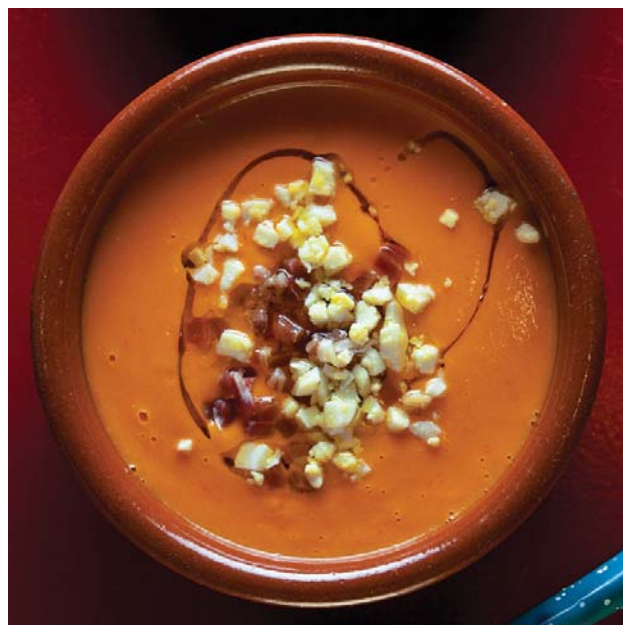
SERVES 8

INGREDIENTS

3 tbsp. kosher salt, plus more to taste
8 plum tomatoes, cored, halved, and seeded
1 clove garlic, crushed
1 baguette (about 10 oz.), cut into large pieces
½ small yellow onion
1 cup extra-virgin olive oil, plus more for drizzling
2 tbsp. sherry vinegar
Freshly ground black pepper, to taste
3 hard-boiled eggs, chopped
1 ½ cups finely chopped Iberian ham or prosciutto

INSTRUCTIONS

Place salt, tomatoes, garlic, bread, and onion in a bowl, cover with boiling water, and let sit for 1 hour. Drain vegetables, reserving 1 cup soaking liquid; place in blender. Squeeze water from bread; place in blender with reserved soaking liquid, oil, and vinegar. Purée until smooth; season with salt and pepper, and chill. Pour into serving bowls; top with eggs, ham, and a drizzle of oil.



Credit: Todd Coleman

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