

SALMOREJO

Ingredients

Serves 6

- Tomato - 1 kg
- Loaf bread - 200 g
- Extra virgin olive oil -150 ml
- Garlic cloves - 1
- Salt to taste

How to Make it

- Difficulty: Easy
- Total Time 45 m
- Elaboration 45 m



To make the salmorejo, I like to mix the ingredients step by step to get the perfect texture. I start by washing the tomatoes, removing the greens from the stem, and crushing them. It is not necessary to peel or remove the seeds because then I pass the tomato puree through a fine sieve where everything remains only passing the tomato.

In a bowl I place the bread and cover it with the tomato puree, letting it soak for about ten minutes. After that time, I add the garlic clove and crush well with the blender or with the Thermomix and I get a thick cream of bread and tomato. The proportion of bread I use is great for this texture, but you can vary it depending on the water of the tomatoes you use and how consistent the crumb is.

Then I add the extra virgin olive oil. A good salmorejo should always be made with oil from the area of Cordoba, so if you can, any variety from the D.O. Priego de Córdoba is ideal, but in any case, if you don't have there, use a good extra virgin olive oil that will get the perfect emulsion and a creamy and thick result.

After pouring the oil, we turn everything back into the food processor or with a blender and patience until our salmorejo is uniform, with a beautiful orange color and compact enough to withstand on its surface the traditional pieces of garnish with which each portion is decorated.

What to accompany the traditional Andalusian salmorejo with

The traditional Cordoba salmorejo recipe is ideal to drink at all hours. It makes great as an appetizer, and it's also a delicious first course. If you make it very thick, it is very satiating so a small bowl will be enough. Tradition demands that the Andalusian salmorejo always be accompanied by a few strips of good ham, chopped hard-boiled egg and a few drops of extra virgin olive oil.