

Salmorejo *(Appetizers)*



Preparation

Puree the tomato and garlic in a blender, then add oil and salt. Break up the dry bread and add to the tomato puree. Further blend the mixture and serve with Parma ham or the best Serrano ham and a drizzle of olive oil. Traditionally you can also serve it with chopped hard-boiled egg.

Tips

If you really want to enjoy a perfect summer version of salmorejo, whilst you are making it you can add ice cubes: the end result will be amazing, and will certainly keep you cool during the hottest days of summer.

Trivia

A recipe for 'salmorejo' soup, reminiscent in some ways of the better known gazpacho, and a native of the beautiful city of Cordoba.

Information

Preparation 10 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Tomatoes 200 grams

Garlic 1 clove

Bread crust 100 grams

Extra virgin olive oil 50 millilitres

Salt

Parma ham 100 grams