SALMOREJO

BY LISA NEUMANN

I know this recipe from breakfast. However, this soup actually serves as a starter for dinner or lunch. Yet, it is also possible to put it on your bread and many people from Andalusia have it for breakfast. I asked a colleague from my company for the recipe.

INGREDIENTS:

1 kilo tomatoes
200 g white breadcrumbs
250 g olive oil virgen extra
1 garlic clove
1 tsp of salt
A splash of Sherry vinegar
Optional: Traditionally, it’s served with chopped boiled eggs, iberico ham & olive oil on the top

PREPARATION:

1. Clean the tomatoes. Remove the green of the stalk & cut the tomatoes into small cubes.
2. It is not necessary to peel the tomatoes, because in the next step the tomatoes are passed through a sieve.
3. Put the tomato puree & the bread together in a bowl & let it soak for 10 minutes.
4. Then add the garlic clove & mix with a blender or a thermomixer until you have a thick puree of bread, tomato & garlic.
5. Pour the olive oil & vinegar into the mix & continue blending until you have an orange coloured mixture.
Tip: Vary this classic dish by substituting avocado for bread or give it a sweet taste by replacing tomatoes with beetroot.