

Ajo Blanco

... the fine-dining soup, with that special tweak



COLD SOUP



PREPARATION TIME

preparation time: 10 minutes
cooling time: min. 4 hours



SERVES 6

Ingredients

- 200 gr. peeled almonds
- 1 level teaspoonful of salt
- 2 cloves of garlic
- 100gr. finely ground breadcrumbs
- 70gr. olive oil
- 20gr. white wine vinegar
- 1 litre ice-cold water
- A handful of halved, white grapes

The how to

Put the peeled almonds with salt and garlic in the blender and grind as fine as possible. Add the breadcrumbs and mix again until you have a kind of lumpy dough. While stirring, slowly add the olive oil. Switch off the blender! Add the white wine vinegar and the ice-cold water to the dough and "shake" it for 1 minute at the highest setting. Within the few first seconds, the liquid should become clear white. Put the soup in the refrigerator and let it cool for several hours.

Tip

I always prepare the soup in the morning for the evening and stir it a little before I serve it. In the evening I put a couple of halved, white grapes in each plate and pour the soup on it ...

¡Qué aproveche!

