

# Salmorejo

... the more nutritious, that satisfies your hunger



COLD SOUP



PREPARATION TIME

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



SERVES 6

## Ingredients

- 1 kg. ripe Roma-tomatoes
- 1 clove of garlic
- 20 gr. of vinegar (delicious with tomato vinegar of Gölles)
- 1 level teaspoonful of salt
- 200 gr. finely ground breadcrumbs
- 90 gr. vinegar (the good one, cold-pressed)
- 4 hard-boiled eggs, chopped into small pieces
- 100 gr Iberico ham cut into fine strips

## The how to

Put the tomatoes, the garlic, the salt and the vinegar in the blender. Add the breadcrumbs and mix it. While stirring, add the olive oil. The soup should be viscous and must cool in the refrigerator for several hours.

As a starter, you serve this soup with the finely chopped eggs, on top of it some finely cut stripes of ham – ready!

## Tip

This soup is suitable for in between meals – it refreshes and fills your stomach! You can call it a healthy snack

¡Qué aproveche!

