

# Cantiga's Kitchen

## Salmorejo (a chilled, rich Spanish tomato soup)

(Serves 8)

### Ingredients:

- 3 pounds ripe tomatoes, halved
- 1 loaf French bread, sliced (crusts okay)
- 1/4 cup slivered almonds, toasted
- 4 medium garlic cloves, smashed
- 2 tsp sherry vinegar or apple cider vinegar
- 1/2 cup extra-virgin olive oil
- Salt, to taste
- Serrano ham or prosciutto, thinly sliced or diced
- 1 hard-boiled egg, chopped

### Directions:

Core and chop tomatoes.

Combine bread, toasted slivered almonds, and smashed garlic cloves in a blender or food processor. Pulse until finely chopped.

Add tomatoes to blender in batches, puréeing until very smooth.

Add vinegar.

With blender running, gradually add extra-virgin olive oil. Purée until emulsified and frothy, about 3 minutes. Season with salt and additional vinegar, if desired.

Chill until cold, about 2 hours.

Divide soup among small bowls or glasses. Garnish with thinly sliced Serrano ham or prosciutto and chopped hard-boiled egg. Drizzle with more oil.

Enjoy with Cantiga Wineworks  
Estate Semillon!

