


Salmorejo



From the kitchen of:

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 Part of the Haven Life family since November, 2017

You'll need:

2 lbs. of ripe tomatoes
(recommend a mix of San Marzano, pear and/or cherry)
Picos camperos (Spanish breadsticks)
Vinegar
1/2 glass olive oil
1/2 clove garlic
Salt, to taste
Pepper, to taste
1 orange
Fuet (or similar dry cured salami),
for garnish
1 egg
Olives (Frescatrano if you can
find them)

How it's done:

Put a glass of the Picos Camperos, a good splash of vinegar, half a clove of garlic, a little salt, an orange peel and the juice of half an orange in a blender or food processor.

Add the various ripe tomatoes.

Pour half a glass of oil and blend until the texture is smooth and creamy.

For the garnish, cut a fuet into small cubes and add to the pan with a little oil. Cook with an egg until scrambled.

Serve the salmorejo in a bowl, and add the scrambled eggs and fuet on top with some chopped olives.

Add a touch of pepper and you're done.

P.S. I highly recommend using Frescatrano olives for the recipe! They're more buttery and sweet than your regular green olives.

