

COLD TOMATO SOUP FROM CÓRDOBA (SALMOREJO CORDOBÉS)



INGREDIENTS:

TOMATOES	BREAD CRUMBS	WATER	OLIVE OIL	GARLIC	VINEGAR	SALT

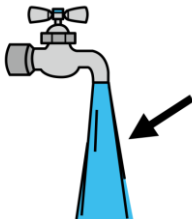
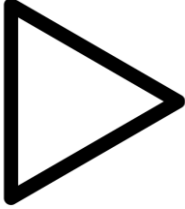



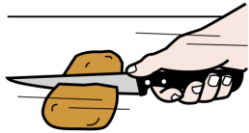
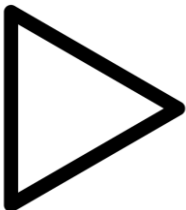

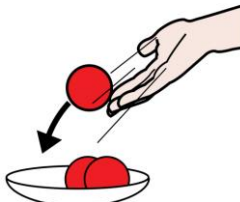
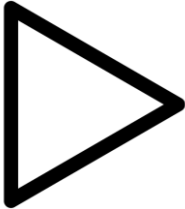

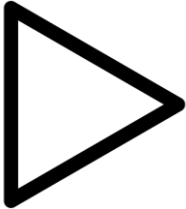

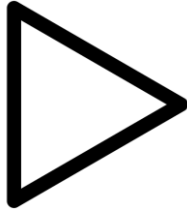


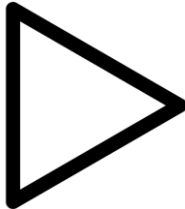


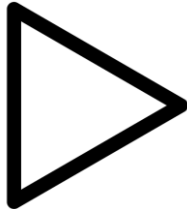


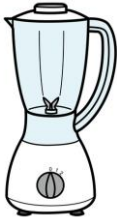

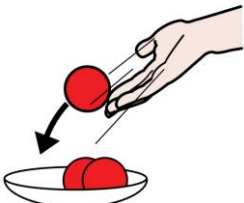
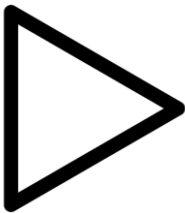


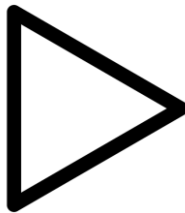
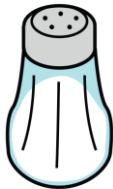


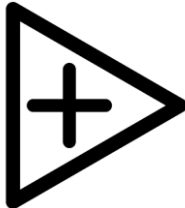
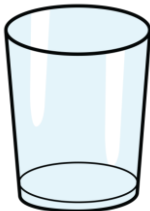
KITCHEN EQUIPMENT:

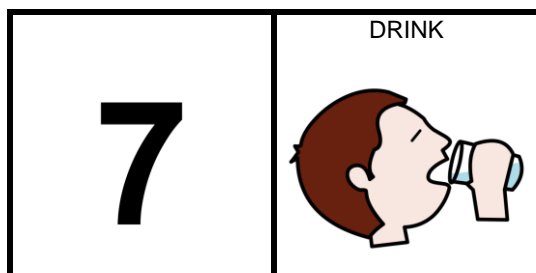
KNIFE	CUTTING BOARD	BLENDER	CARAFE	GLASSES	SPOON



THE PREPARATION:

1	WASH 	THE 	TOMATOES 			
2	PEEL 	AND 	CUT 	THE 	TOMATOES 	
3	PUT 	THE 	TOMATOES 	THE 	GARLIC 	THE 
	BREAD CRUMBS 	AND 	THE 	OLIVE OIL 	IN 	THE 

		BLENDER 				
4	SWITCH ON 					
5	ADD 	THE 	VINEGAR 	AND 	THE 	SALT 
6	POUR 	IN 	THE 	GLASSES 		



OBSERVATIONS:

If it is too thick you can add water and beat again.

The tomatoes the more ripe the better.

It can be decorated with serrano ham chips.

INGREDIENTS: (for 4-6 people)

The crumb of a loaf of bread. (If it is hard bread to soften with water previously)

3 large ripe tomatoes

2 peeled garlic cloves

1 glass of virgin olive oil

Vinegar

Water

Salt