

CULINARY DISCOVERY PAVILION

Sponsored by

MidwestLiving
A DOTDASH MEREDITH BRAND

SALMOREJO

Recipe by: Midwest Living

Country: Spain

INGREDIENTS

- 2 1/2 lbs. ripe beefsteak tomatoes or other juicy, flavorful tomatoes (about 4)
- 1 to 2 cloves garlic
- 1 1/2 tsp. kosher salt
- 1 tsp. sugar
- 6 slices rustic white bread, crusts removed, toasted and cut into cubes (about 2 cups bread cubes)
- 1/2 cup extra virgin olive oil, plus extra for drizzling
- 4 slices prosciutto
- Apple cider vinegar or sherry vinegar
- 3 hard boiled eggs or Jammy Eggs (recipe follows), halved
- Freshly ground black pepper

INSTRUCTIONS

1. Core and halve tomatoes. Remove most of the seeds. Coarsely chop tomatoes and place in a food processor or high-speed blender.
2. Add garlic, salt and sugar to food processor. Process until smooth. Add bread; process until uniformly smooth. With the motor running, add 1/2 cup olive oil in a steady stream through the feed tube. Process until emulsified. Transfer soup to an airtight container. Cover and chill at least 4 hours and up to 5 days.
3. Meanwhile, preheat oven to 400°F. Arrange prosciutto on a baking sheet lined with parchment paper. Bake until crisp, about 10 minutes.
4. Taste soup and adjust seasoning, adding salt or a splash of cider vinegar if needed. Top each serving with a half of a hard-boiled egg and crumble a slice of the crisp prosciutto on top. Drizzle with additional olive oil and top with a few grinds of pepper.

JAMMY EGGS

1. Carefully add whole eggs to a pot of boiling water; cook 7 minutes. Using a slotted spoon, immediately transfer eggs to an ice bath. Peel eggs when cool.

Note: Thickened with bread, this garlicky, chilled Spanish soup contains fewer vegetables than gazpacho, so it's really all about the tomatoes.



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