**SALMOREJO RECIPE**

**Ingredients ( for 4 people)**

8 seasoned tomatoes

A piece of green pepper

A glove of garlic

200 gr of bread from the day before

2 fresh eggs

1 dcl of olive extra virgin olive oil

A pinch of salt

**Preparation**

Firstly, we must boil the eggs during 12 minutes. We take them from the water and let them cool down. After that, we separate the egg white from the yolk , we dice the egg white and put it aside.

Then, we wash and peel the tomatoes, we peel them in halves and put them into the mixer.

We wash the green pepper and add it to the mixer glass, together with the yolk, the pre-sliced soaked bread , the peeled glove of garlic and the pinch of salt.

We mix these ingredients in the mixer till we get a fine blend of these vegetables.

When mixing the ingredients, we should add the olive oil slowly till we finish the mixing process. Lastly, we add salt according to taste.

**Presentation**

 We can serve the salmorejo in bowls , after sprinkling the egg white on top of it and dressing it with a squirt of olive oil. Usually served with Spanish ham finely diced.

 Salmorejo is usually tasted in Spain when the hot weather comes, served as a cold starter because of its refreshing and nutritive power, providing vitamins, hidrates vegetable fat and proteins.





