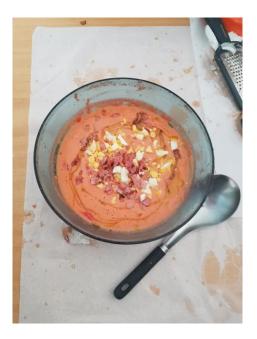# SALMOREJO

It is a thicker version of gazpacho - cold tomato soup - and is traditionally served in small terracotta bowls and garnished with chopped jamon* and boiled egg.

Ingredients

- 200g sliced white bread, crusts removed
- 1kg fresh tomatoes, peeled, seeded, chopped
- 4 garlic cloves, chopped
- 40ml (2 tablespoons) white wine vinegar
- 160ml (8 tablespoons) Spanish olive oil
- Extra virgin olive oil, to drizzle
- Shredded jamon, to serve (see Notes)
- Peeled, chopped hard-boiled egg, to serve

METHOD

- **Step 1**

Place the bread in a bowl and add enough cold water to cover. Set aside for 5 minutes to soak. Use your hands to squeeze excess water from the bread, then place in a food processor with the tomatoes, garlic, vinegar and 1 teaspoon salt.

- **Step 2**

Process to combine. With the motor running, gradually add the olive oil in a thin, steady stream until combined.

- **Step 3**

When ready to serve the salmorejo, spoon into small bowls, drizzle with extra virgin olive oil and top with the jamon and egg.

- **Step 4**

Serve as a first course or as a sauce with roasted or steamed vegetables or grilled fish.

CARAMEL PUDDING

Ingredients

1 condensed milk tin (395g)
2 cups milk (500 ml)
 5 eggs
½ tsp vanilla essence
 For Caramel Syrup:
8 Tbsp sugar
¼ cup water (62.5 ml)

Method

- **Step 1**

For caramel syrup
Add sugar and water in a metal pan and cook over medium heat. Let the sugar melt. Stir until it turns into a brown/toffee colour.

- **Step 2**

Rotate the pan to distribute the caramel evenly, then keep aside.

- **Step 3**

In a blender pour condensed milk, milk, eggs and vanilla essence and blend.

- **Step 4**

Pour the blended mixture into the caramelized pan and steam the caramel pudding for 20 minutes.

- **Step 5**

Check with a knife if it is cooked. When the knife comes out clean, the caramel pudding is cooked. Take out the pudding and keep aside to cool.

- **Step 6**

Once cooled completely, keep a serving dish on top of the caramel pudding and turn it over.

Enjoy chilled!