

Salmorejo de Córdoba

THE REFRESHING TASTE OF ANDALUSIA

Did you know that one of the most beloved dishes in Córdoba, Spain, is Salmorejo? This traditional Andalusian recipe combines ripe tomatoes, extra virgin olive oil, bread, and garlic to create a delightful and creamy culinary experience. Get ready to indulge in the flavors of Córdoba!

Fun Fact: Salmorejo is a popular dish in Córdoba, particularly during the city's annual Patio Festival (Fiesta de los Patios). Locals open their beautifully decorated patios to the public, and Salmorejo is often served as a refreshing treat during these festive gatherings.

Ingredients

- 2 lbs ripe tomatoes
- 7 oz stale bread
- 2 cloves of garlic
- 1/2 cup EVOO from Spain
- Salt to taste
- Optional toppings: chopped hard-boiled egg, diced serrano ham, and additional extra virgin olive oil

Step by step

1. Wash the tomatoes and cut them into large chunks. Peel the garlic cloves.
2. In a blender or food processor, combine the tomatoes, stale bread (broken into pieces), garlic cloves, extra virgin olive oil from Spain, and a pinch of salt. Blend until you have a smooth mixture.
3. If you prefer a finer texture, you can strain the mixture through a sieve.
4. Taste the salmorejo and adjust the salt and olive oil according to your preference.
5. Transfer the salmorejo to a container and let it chill in the refrigerator for at least an hour until it's nice and cold.
6. Serve the salmorejo in individual plates or bowls. You can garnish it with optional toppings like chopped hard-boiled egg, diced serrano ham, and a drizzle of extra virgin olive oil from Spain.
7. Enjoy this refreshing and delicious specialty from Córdoba! Serve it with crispy bread or croutons to complete the experience.

