



## MARIMAR ESTATE

VINEYARDS & WINERY

### Salmorejo de Córdoba (Thick Gazpacho from Córdoba)

Serves 6

1/4 pound white bread, preferably 1 or 2 days old, crusts removed (about ½ pound before trimming crusts)  
2 pounds ripe tomatoes, cut up  
2 egg yolks  
2 teaspoons sherry wine vinegar  
3/4 teaspoon salt  
3/4 teaspoon freshly ground white pepper  
1/3 cup extra virgin olive oil

As a garnish:

1 hard-boiled egg, chopped  
2 ounces thinly sliced *Serrano* ham, cut in  
1-inch strips

In a bowl, soak bread in about ¾ cup cold water. With your hands, squeeze excess water from bread; purée it in the blender or food processor with tomatoes. Add egg yolks, vinegar, salt and pepper. With the motor running, add the olive oil in a thin stream and blend well. Chill the soup for at least 4-6 hours before serving.

Sprinkle hard-boiled egg and ham on each bowl, and serve cold or at room temperature.

**Recipe from:**  
*The Spanish Table*, page 59  
by Marimar Torres