

# SALMOREJO TOMATO BREAD SOUP

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Tomato Soup</i>	
Tomatoes, ripe	4 lb.
Levain bread, crusts removed, cubed	$\frac{3}{4}$ lb.
Sherry vinegar	3 Tbsp.
Salt	1-2 tsp.
Pepper	1-2 tsp.
Garlic cloves, large	4 ea.
Extra virgin olive oil	$\frac{3}{4}$ cup
Eggs, hard boiled, sliced	4 ea.
Spicy chorizo, crumbled	1 $\frac{1}{2}$ cup
Extra virgin olive oil	4 Tbsp.
Black pepper, fresh cracked	1 tsp.
Levain bread, sliced 1" thick	4 ea.

## **Method**

1. *For the Tomato Soup:* Puree the tomatoes, bread, vinegar, salt, pepper, and garlic in a blender until smooth.
2. Drizzle in the olive oil with the motor running, slowly until incorporated. Refrigerate for 1 hour covered.
3. Heat a pan with the chorizo and fry until the fat is rendered out and the mixture is slightly crispy. Set aside. Do not drain.
4. Grill the bread on both sides.
5. Garnish the soup with sliced egg, chorizo, with a little of the rendered fat, then place the bread in the bowl, and drizzle with olive oil.
6. Dust with black pepper.