Salmorejo, a Tomato and Garlic Dip

Mario Batali, in Food & Wine Magazine, 9/2008



10 slices country bread, or baguette

1 pound tomatoes, chopped

1 medium garlic clove, thinly sliced

2 teaspoons sherry vinegar

1/4 cup extra-virgin olive oil, plus more for brushing

Salt and freshly ground pepper

1 whole hard-cooked egg, coarsely chopped

2 ounces serrano ham, [or Andouille sausage] thickly sliced, finely diced

Serving Ideas: I used a sourdough country bread for this, but you probably could use a baguette. Since it's composed with some bread in it, I think bread is the ideal vehicle to serve it on, rather than crackers..

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 8

The salmorejo is a Spanish dip, very similar to the tradtional gazpacho soup - the kind that's thickened with leftover bread. That's what gives this the lighter color. Here, though, it's ladled onto toasted bread slices and served as an appetizer. Ideally make this with good, ripe summer tomatoes. I didn't buy Serrano ham, so I used a bit of Andouille sausage to sprinkle on the top instead. If you have leftover dip, serve it as a cold soup. Divine!

1. Preheat the oven to 350°. On a baking sheet, toast 4 slices of the bread for 8 minutes, or until lightly dried out. Cut off the crusts; cut the toasts into 1/2-inch cubes.
2. In a blender, puree the tomatoes with the garlic, vinegar and the 1/4 cup of olive oil until smooth. Add the toasted bread cubes and puree until thick and creamy. Season with salt and pepper. Transfer the salmorejo to a bowl and refrigerate until lightly chilled, about 30 minutes.
3. Preheat a grill pan. Brush the remaining 6 bread slices with oil; grill over high heat, turning, until toasted. Transfer the bread to plates and ladle the salmorejo on top. Garnish with the egg and ham and serve. The salmorejo can be refrigerated overnight.

Per Serving (excluding unknown items): 292 Calories; 9g Fat (28.0% calories from fat); 10g Protein; 44g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 608mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.