



SPANISH · ANDALUSIAN · CORDOBÉS · STARTER · COLD SOUP · TAPA ·  
SUMMER CENTERPIECE

# Salmorejo Cordobés · TM6 · La Sopa de Pan y Tomate

Andalusian tomato-bread soup, thicker and more orange than gazpacho, blended in the TM6 at maximum speed for exactly 60 seconds with 40 g of stale crumb, 700 g of ripe tomato, a clove of garlic, good olive oil, and sherry vinegar — emulsifying into a silky coral-pink cream that coats the back of a spoon. Served cold with classical garnishes: sieved hard-cooked egg, thin ribbons of jamón serrano, a drizzle of the best Arbequina. Four ingredients done right, 90 seconds of active work, three days of shelf life. The Córdoba-region Andalusian soup that teaches the TM6's emulsion superpower at its most elegant — and one of the great three-ingredient-plus-technique dishes in Spanish cooking.

Protein None (tomato + bread + oil base · egg + jamón garnish)

Serves 4 - 6 as starter · 2 - 3 as main

Difficulty Beginner

Active 1 5 min (including garnish prep)

Total 1 5 min + 2 - 3 h chill

## THE STORY

### The Soup That Makes Its Own Emulsion

Salmorejo is Córdoba's answer to Andalusia's gazpacho-universe. Where gazpacho is thinned, acidic, bright red, and drinkable from a glass, salmorejo is thickened, rich, pale orange-pink, and spooned from a bowl. The difference is bread. Gazpacho uses a small amount of stale bread as a thickener hint; salmorejo makes bread roughly 8-10%

of the finished soup by weight, and that bread plus the emulsified olive oil transforms the dish from a beverage into a meal. It is the summer daily-driver of central Andalusia — lunch in July when the temperature hits 38°C and no stove is on.

The physics are beautiful. When ripe tomato (roughly 70% of the mix), stale bread crumb (about 8%), raw garlic, salt, and olive oil hit the TM6 at maximum speed (level 10), the bread's starch granules rupture, release amylose and amylopectin, and — in combination with the pectin in the tomato skin and the emulsifying action of high-speed shear — suspend the olive oil into a thick, stable, bread-pectin-oil emulsion. The sherry vinegar added at the end sharpens the tomato and stabilizes the emulsion's pH. The result is a silky, coral-pink cream that would take 15 minutes of careful blender work in three batches at home — accomplished in 60 seconds in the TM6 because the high-speed blade + high-volume bowl + sealed lid produce an emulsifying shear no home blender matches.

The three garnishes matter because the base is so simple. Sieved hard-cooked egg provides textural richness + sulfur-aromatic depth; thin ribbons of jamón serrano or ibérico contribute salinity + cured-meat umami that balances the raw tomato acidity; a final drizzle of the best olive oil you own is the flavor kiss that ties everything together. Without garnishes, salmorejo is a great cold soup; with them, it becomes a Córdoba-identified dish. Skipping them is skipping the point.

A summer Miami dinner party in August: salmorejo cold from the fridge, pan de payés on the side, Fino sherry in a white-wine glass at 7-9°C, Pablo's backyard shaded. Dish is made an hour before guests arrive, and the host never touches a stove.

# Specs

<p><b>YIELD</b></p> <p><b>1 L soup · serves 4-6 as starter</b></p>	<p><b>RATIOS</b></p> <p>700 g tomato : 60 g bread : 120 ml EV00 : 20 ml sherry vinegar : 1 garlic : 8 g salt</p>	<p><b>TM 6 BLEND</b></p> <p>Speed 10 / 60 seconds · then Speed 4 / 30 sec (oil emulsify)</p>	<p><b>CHILL</b></p> <p><b>2-3 hours minimum · peak flavor at 4-6 h · keeps 3 days refrigerated</b></p>
<p><b>TOMATO</b></p> <p><b>Ripe, in-season — Roma/plum or heirloom (not grocery mealy winter tomatoes — dish fails without real tomato)</b></p>	<p><b>DIFFICULTY</b></p> <p><b>Beginner</b></p> <p>●○○○○</p>	<p><b>ACTIVE TIME</b></p> <p><b>15 min (5 min prep, 5 min blend, 5 min garnish)</b></p>	<p><b>KEY RULE</b></p> <p><b>Tomato quality is everything. Out-of-season tomatoes cannot be rescued; make this May-October in Miami, or use canned San Marzano as a defensible substitute in winter.</b></p>

## What Changed & Why

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Two variables: tomato source and olive oil. Technique is identical. ● Tier A (Everyday) uses **ripe Roma / plum tomatoes from a Miami grocery in season (May-October)** — Whole Foods, Publix, Milam's. Out-of-season: **canned San Marzano tomatoes (Cento or Mutti brand), drained** work better than sad winter grocery tomatoes. Plus **California Olive Ranch Arbequina** and **Martin Pouret sherry vinegar**. Produces genuinely restaurant-grade salmorejo. ● Tier B (No Limits) uses **summer-peak heirloom tomatoes from a Miami farmer's market** (Verde Miami, Redlands, Fresh King) — the tomato flavor doubles, the color deepens from coral-pink to nearly red, the dish moves from excellent to extraordinary. Plus **Rincón de la Subbética summit Arbequina** and **Forvm Chardonnay vinegar**. Garnish upgrade: thin-shaved **Ibérico de Bellota jamón** instead of standard serrano.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Blend all ingredients in a standard blender, strain, chill	Blend tomato + bread + garlic + salt + vinegar in TM6 at speed 10 for 60 sec; reduce to speed 4 and drizzle oil through the lid hole over 30 sec for perfect emulsification	Standard blenders can't produce the emulsion density that makes salmorejo coat the back of a spoon — the shear is too low, the blade size too small, and the open-top design prevents proper pressure + suspension. The TM6 at speed 10 generates enough shear to rupture bread starches completely, and the sealed-lid high-volume bowl traps the emulsion in formation. Most home versions of salmorejo are too thin because the equipment can't emulsify properly. The TM6 solves this in one device. Oil added in a stream through the measuring-cup opening while blending at speed 4 emulsifies cleanly — same principle as mayonnaise; speed 10 would break the emulsion via over-shear.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Use fresh bread for the thickener	Use 2-3 day old stale bread (pan de payés crumb is ideal), torn into ~2 cm pieces, submerged in cold water for 5 min to soften	Stale bread (2-3 days old) has lost free moisture and developed internal crumb structure that ruptures cleanly in the TM6. Fresh bread is too pillowy — it absorbs liquid unevenly and produces a gummy rather than silky texture. The 5-min cold-water soak re-hydrates the crumb uniformly; squeezing out excess water before blending controls the final soup consistency. This is the Córdoba tradition — literally, Spanish grandmothers save the weekend bread to make Monday's salmorejo. The TM6 doesn't change the bread rule; it amplifies it.
ADD	—	Remove the tomato skins and seeds before blending (or strain through a fine-mesh sieve after blending)	Tomato skins, even at TM6 speed 10, produce tiny specks in the finished soup that show against the pale coral background. Pre-peeling (score + 30-sec boil + ice bath, traditional method) gives the cleanest result. Alternative: blend unpeeled, then strain through fine mesh — removes skin fragments + seeds. Strained version is slightly less flavorful (strainer catches some pectin too) but acceptable. Peeled-before-blending is the restaurant version; both are OK for home.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
<p><b>ADD</b></p>	<p>—</p>	<p>Chill 2-3 hours minimum before service — not just 'cold', but deeply cold (4°C)</p>	<p>Salmorejo's flavor is significantly better at 4-6°C than at room temp or lightly-chilled. The dish was designed for refrigeration — the cold temperatures suppress the raw garlic's sharpness, firm up the emulsion's body, and make the sherry vinegar's acid feel brighter. Same reason gazpacho tastes better cold. 2-hour chill is minimum; 4-hour is peak; overnight is fine. Serve in chilled bowls if you can (bowls in the freezer for 20 min before plating).</p>
<p><b>ELEV</b></p>	<p>Extra-virgin olive oil (generic)</p>	<p>Arbequina or Picual Spanish EVOO — specifically a Spanish variety, not generic Italian</p>	<p>Salmorejo is roughly 12% oil by volume (120 ml in 1 L finished soup). The oil's flavor is 35-40% of the finished taste. Spanish Arbequina has a buttery-sweet profile that echoes the tomato's ripeness; Picual has a more peppery-grassy profile that cuts through the soup's richness. Italian EVOO works but changes the flavor direction toward Italian — not wrong, but less Cordobés. This is the one ingredient where 'use what you have' is an honest under-answer; source Spanish oil for Spanish soup.</p>

CHANGE	ORIGINAL	UMAMI VERSION	WHY
SKIP	Add cumin, paprika, or dried herbs for 'warmth'	Four base ingredients only: tomato, bread, oil, vinegar. Plus raw garlic + salt. No dried spices, no dried herbs, no cumin, no pimentón in the base.	This is a traditional Andalusian cold soup with an ingredient discipline: tomato + bread + oil + vinegar + garlic + salt. Any added spice moves it toward gazpacho-andaluz territory (which has its own version with cumin) or toward a fusion dish. The simplicity is the pedagogy. Garnishes provide the flavor variation: pimentón on top of the final drizzle is optional and traditional; cumin is not. Restraint at the base; creativity at the garnish.

# What You Need

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## ● Everyday

### The Base (Tier A)

- 700 g **ripe Roma or plum tomatoes** — in-season Miami market (May-October) ideal; winter substitute: 680 g can **Cento Italian San Marzano tomatoes**, drained of juice (see [sourcing/02-produce](#))
- 60 g **2-3 day old crusty bread** — pan de payés (Batch 7 · this workspace) or a good Miami bakery country loaf, crusts removed, torn into ~2 cm pieces (weight is post-crust-removal)
- 1 medium clove **garlic**, peeled (raw — not roasted)
- 8 g fine sea salt (divided — 6 g in base, 2 g for final adjustment)
- 20 ml **sherry vinegar** — **Martin Pouret** (Whole Foods) or **Jerez vinegar** standard quality
- 120 ml **Spanish EVOO** — **California Olive Ranch Arbequina** or similar Spanish-oil-labeled grocery tier

### The Garnishes (Traditional Trio)

- 2 **large eggs**, hard-cooked (11 min from boiling), cooled, peeled
- 60 g **jamón serrano** or **jamón ibérico de cebo**, sliced paper-thin, cut into thin ribbons — from a Miami specialty shop, Marky's, or pre-sliced package
- 1-2 tbsp additional **finishing olive oil** — the best oil you own, drizzled at plating
- Flake salt (Maldon) for garnish

## No Limits

### The Base (Tier B)

- 700 g **summer-peak heirloom tomatoes** (Cherokee Purple, Brandywine, Green Zebra mix, or Mortgage Lifter) from **Verde Miami, Redlands farmer's market, or Fresh King** — Miami farmer's markets June-October peak
- 60 g **2-3 day old pan de payés** (Batch 7), or artisan Miami bakery sourdough
- 1 clove **Las Pedroñeras DOP purple garlic**
- Fine sea salt (fleur de sel for base + Maldon for garnish)
- 20 ml **Forvm Chardonnay vinegar** — oak-aged Catalan specialty, brighter + deeper than standard Jerez
- 120 ml **Rincón de la Subbética summit Arbequina** OR **Castillo de Canena Family Reserve Picual**

### The Garnishes (Tier B)

- 2 **pasture-raised eggs** (Vital Farms or farmer's-market direct)
- 60 g **Ibérico de Bellota jamón** — Fermín 36-month or Covap Alta Expresión, paper-thin-sliced (restaurant shop-slice, not grocery)
- Finishing: **Rincón de la Subbética summit Arbequina**, liberal drizzle
- **Fleur de sel de Guérande** or **Sal de Ibiza**
- Optional: a few basil or parsley leaves, a dusting of **Las Hermanas DOP Pimentón Dulce**

## EQUIPMENT

### Your Kit

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- Thermomix TM6 (or TM5 / TM31 at slightly adjusted speeds)
  - Chef's knife + cutting board
  - Fine-mesh strainer (optional, for unpeeled-tomato variant)
  - Kitchen scale (for accurate ratios)
  - Small saucepan (for hard-cooking eggs)
  - Ice bath bowl (for cooling eggs)
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- Serving bowls, chilled
- Small fine grater (microplane) — for sieving hard-cooked egg yolk onto plated soup

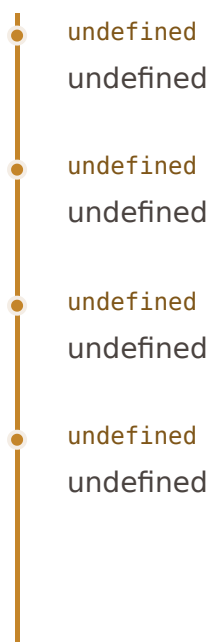
MISE EN PLACE

## Before You Start

- Tomatoes at room temperature; cores cut out; peeled if using peeled method
- Bread (stale, 2-3 days old) crusts removed, torn into pieces, soaked 5 min in cold water, squeezed gently to remove excess water
- Garlic clove peeled
- Eggs boiled (11 min from boil), peeled, sliced or grated for garnish
- Jamón sliced into thin ribbons (4-5 cm × 3 mm)
- Serving bowls in the freezer 20 min before plating (optional but recommended)
- Finishing oil decanted, ready to drizzle

MAKE-AHEAD

## Timeline



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## METHOD

# The Cook

### 1 Phase 1 · Prep — 10 minutes

1. Hard-cook 2 eggs: place in cold water, bring to boil, simmer 11 min, ice-bath 5 min, peel, refrigerate (can be done hours ahead).
2. Tomato prep (recommended peeled version): score an X on the bottom of each tomato. Bring a small pot of water to boil; drop tomatoes in for 30 seconds; remove to an ice bath. Skin peels off cleanly. Core + halve.
3. Bread prep: remove crusts from 2-3 day old bread; tear into ~2 cm pieces; total 60 g. Place in a small bowl, cover with cold water, soak 5 min. Squeeze bread gently to release excess water — retain the moistened but not soggy pieces.
4. Peel the garlic clove. Measure salt (6 g for base, 2 g reserved). Measure vinegar (20 ml). Measure oil (120 ml) into a small pourable pitcher or measuring cup.
5. Place serving bowls in the freezer.



#### WHY THIS WORKS

Scoring + blanching tomatoes takes 30 seconds; without it, the skin fragments in the finished soup. Soaking stale bread in cold water (not warm, not hot) allows gradual hydration without starch release — the bread should feel soft but not mushy. Squeezing out excess water controls final consistency; too-wet bread = thin soup.

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## **Phase 2 · The Base Blend — 60 seconds at Speed 10**

1. Place the peeled tomatoes (roughly 600 g post-peeling from 700 g unpeeled), soaked-squeezed bread, garlic clove, 6 g salt, and 20 ml sherry vinegar into the TM6 bowl.
2. Close lid, measuring cup in place.
3. Set TM6: Speed 10 / 60 seconds.
4. The bowl will transition from chunky-orange (5 sec) to uniform-pink-orange (30 sec) to silky-cream (60 sec). The sound will change as the texture smooths — from sloshy to a more uniform hum.
5. Do not open during blending. The pressure + sealed environment is part of what makes this work.



### **WHY THIS WORKS**

At speed 10 in the TM6's 2.2 L bowl, the blade generates sustained shear of ~60 m/s at the tip. Tomato cell walls rupture completely within 10-15 seconds; bread starch granules rupture between 20-45 seconds (releasing amylose + amylopectin into suspension); garlic breaks down in 30-45 seconds; the final 15-60 second window integrates everything into a uniform emulsion. The sealed lid prevents the cavitation + splash that plagues open-top blenders. The result is a thick, uniform liquid ready to accept oil.

### 3 Phase 3 · The Oil Emulsion — 30 seconds at Speed 4

1. Reduce TM6 to Speed 4.
2. With the TM6 running: remove the measuring cup from the lid opening.
3. Begin drizzling the 120 ml olive oil through the lid opening in a slow, steady stream. Take roughly 25-30 seconds to add all the oil.
4. Replace the measuring cup after oil is added; continue at Speed 4 for 5 more seconds.
5. Stop the machine. The salmorejo should now be thick, silky, pale coral-pink with a uniform matte-satin surface.
6. Taste. If too sharp: +1 g salt, blend 10 sec. If too flat: +2 ml vinegar, blend 10 sec. Adjust conservatively; the flavor develops during the chill.

#### WHY THIS WORKS

Speed 4 is the correct shear rate for oil-in-water emulsion formation — fast enough to break oil into micron-scale droplets, slow enough that the bread-tomato-pectin suspension can coat + stabilize them. Higher speed (10) at this phase would over-shear and risk breaking the emulsion. Lower speed (2) wouldn't create sufficient droplet size. Speed 4 is the mayonnaise-emulsion rate — same physics. The sherry vinegar's acid helps stabilize the emulsion by partially denaturing the bread proteins + lowering pH.

### 4 Phase 4 · Chill — 2-3 hours minimum

1. Transfer the salmorejo to a chilled bowl or pitcher.
2. Cover with plastic wrap (pressed directly onto the surface, to prevent a skin forming) OR transfer to a sealed container.
3. Refrigerate at 4°C for 2-3 hours minimum.
4. Peak flavor: 4-6 hours. Overnight rest is excellent. 3 days is the max keep-time; beyond that the emulsion starts separating.
5. If the emulsion separates after long storage (a thin oil layer on top): re-blend briefly at Speed 4 for 15 seconds to re-emulsify.

#### WHY THIS WORKS

Cold temperatures suppress the raw-garlic sharpness (the allicin compound's volatility drops significantly below 10°C), firm up the bread-oil emulsion (starch network holds tighter at low temp), and make the tomato acidity taste crisper. 2 hours is minimum; the emulsion flavors continue integrating through 4-6 hours. Stored plain in a sealed container, the soup keeps 3 days; oxidation + emulsion-breaking start at day 4.

## 5 Phase 5 · Plate + Serve — 3 minutes

1. Take chilled bowls from the freezer (they should be cold to the touch but not frosted).
2. Ladle chilled salmorejo into each bowl. Don't fill to the top; leave ~1 cm for garnish.
3. Garnish each bowl: (a) grate the hard-cooked egg yolk (or finely chop the whole egg + yolk) over the surface in a rough sprinkle, (b) scatter ribbons of jamón across the top, (c) drizzle the best finishing oil in a rough spiral, (d) a pinch of flake salt, (e) optional: a tiny dust of pimentón dulce and 2-3 parsley leaves.
4. The garnish ratio: roughly 1 tablespoon grated egg per bowl, 10-15 g jamón ribbons per bowl, 1 tsp finishing oil per bowl.
5. Serve immediately with a spoon + bread on the side. Do not serve crackers or chips — the bread is the traditional accompaniment, and the salmorejo already contains bread in its body.



### WHY THIS WORKS

The cold-bowl-hot-garnish (well, hot-at-room-temp) temperature contrast is traditional — the pale cold soup against the rich garnishes creates both visual and textural interest. The grated egg yolk provides sulfur-aromatic depth; the jamón provides cured-meat umami + salt; the finishing oil provides the fat-richness that tops off the emulsion; the flake salt provides bursts of salinity that the blended soup's salt can't deliver.

### QUICK REFERENCE

## Timing Cheat Sheet

STEP	TIME	CUE
Hard-cook eggs	T- 3 h (or earlier)	11 min from boil, ice-bath, peel
Tomato prep	T- 1 5 m	Score, blanch 30 sec, peel, core
Bread soak	T- 1 0 m	Cold water, 5 min, squeeze out excess
Load TM6	T- 5 m	Tomato + bread + garlic + salt + vinegar
Base blend	T- 0 to T- 6 0 s	Speed 10 / 60 sec sealed lid

STEP	TIME	CUE
Oil emulsion	T+ 6 0 s to T+ 9 0 s	Speed 4, drizzle oil 25-30 sec
Chill	T+ 2 m to T+ 2 h	Cover, 4°C, 2 h minimum
Plate + garnish + serve	T+ 2 h 5 m	Chilled bowls, grated egg, jamón, oil, salt

## TROUBLESHOOTING

# Emergency Protocols

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## Technique Notes

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### ● **Universal: Bread-Emulsion Soups as a Mediterranean Category**

COLD SOUP FAMILY · CROSS-MEDITERRANEAN

Salmorejo belongs to a family of Mediterranean bread-emulsion cold soups: salmorejo (Córdoba, tomato-based), gazpacho (Andalusia, thinner + acidic), ajoblanco (Málaga, white-almond-based), ribollita-cold (Tuscany, bean-and-bread), pappa al pomodoro (Tuscany, tomato-bread). The unifying principle: stale bread + liquid (tomato/almond/bean broth) + high-speed shear + olive oil = stable, thick, cream-textured cold soup. Master one technique, understand the whole family. The TM6's blending power makes all five recipes genuinely accessible at home; previously they required restaurant-grade blenders or 15+ minutes of hand work. Reference: Spanish Foundations §Cold Soups; Cross-Culture §Bread-Emulsion Dishes.

### ● **Universal: TM6 Emulsion Superpower — Speed 10 + Sealed Lid**

THERMOMIX TECHNIQUE · CROSS-RECIPE

The TM6 produces emulsions that standard home blenders cannot match because of three design features: (1) the sealed lid traps pressure + prevents cavitation, (2) the 2.2 L bowl + narrow base concentrates shear at the blade, (3) speed 10 produces 60 m/s blade-tip velocity — comparable to commercial Vitamix on HIGH but in a more controlled sealed environment. For emulsions specifically: speed 4 is the optimal rate (mayonnaise / aioli / dressings), speed 10 is for base-breakdown (this recipe, gazpacho, smoothies). This superpower applies to: salmorejo (this recipe), gazpacho-tm6 (already in library), ajoblanco-tm6 (pending Batch 10), sofrito-tm6 (already in library), alioli-tm6 (already in library), mayonnaise generally. For Pablo: if a recipe calls for 'blend until smooth', the TM6 is almost always the right tool. Reference: Thermomix Techniques §TM6 Speed Reference; Food Science Core §Emulsion Chemistry.

## ● **Universal: The Stale-Bread Rule — Why 2-3 Days Old**

BREAD SCIENCE · CROSS-CUISINE

Fresh bread is too pillowy + uneven-hydrating for soup-thickening applications. Stale bread (2-3 days old at room temp, covered) has lost 8-12% of its free moisture and developed more uniform crumb structure. When blended with liquid, stale bread's starch granules rupture cleanly (releasing amylose + amylopectin), producing a smooth thickened texture. Fresh bread tends to clump; very stale bread (5+ days) is too dry and won't hydrate uniformly. 2-3 days is the optimal window. This rule applies across: salmorejo, gazpacho, ajoblanco, pappa al pomodoro, ribollita, French onion soup's bread topper, migas, panzanella. Plan your bread purchases accordingly — buy Friday, make Sunday; buy Sunday, make Tuesday. Reference: Bread & Baking §Stale-Bread Uses; Food Science Core §Starch Chemistry.

## ● **Universal: Slow-Drizzle-Into-Running-Blade Emulsion Technique**

EMULSION MECHANICS · UNIVERSAL

Drizzling oil into a running blender/TM6 is the universal emulsion-building technique used for mayonnaise, aioli, hollandaise, vinaigrettes, this salmorejo, and dozens of other emulsion sauces. The mechanism: the blade breaks the oil stream into micron-scale droplets; the running liquid coats each droplet in emulsifiers (egg yolk for mayo, pectin + starch for this soup, milk solids for beurre blanc); the droplets stay suspended. Speed matters: too fast (speed 10) over-shears; too slow (speed 2) under-breaks. Speed 4 on TM6 (roughly 1500 rpm) is the emulsion sweet spot. Adding oil all at once = broken emulsion; drizzling over 20-30 seconds = stable emulsion. This single technique applies to ~30 recipes across cuisines. Reference: Emulsion Encyclopedia §Oil Integration; Sauces & Condiments §Emulsion Foundations.

## ● **Andalusian Tradition: The Three-Garnish Trinity**

PLATING TRADITION · SPANISH MODERN

Salmorejo has a three-garnish tradition: sieved/grated hard-cooked egg, thin ribbons of jamón, and a drizzle of finishing olive oil. This is not optional flourish — it's structural to the dish's balance. The base is a tomato-forward, bread-body, oil-emulsion cold soup; the garnishes provide: (a) sulfur-aromatic depth (egg yolk), (b) cured-meat umami + salt (jamón), (c) fresh-oil highlight (finishing oil), creating a complete flavor architecture. Skipping even one garnish leaves the dish feeling incomplete. Variations: in Cordoba specifically, sometimes only egg + oil (no jamón) is traditional in summer months; in Seville, jamón is mandatory. Never use croutons (the bread is in the soup), never use cream (not Andalusian), never use basil (that's Italian pappalardo). Reference: Spanish Foundations §Andalusian Tradition; Plating §Cold Soups.

## ● **No Limits: Summer-Peak Heirloom Tomatoes Transform This Dish**

INGREDIENT QUALITY · TOMATO SOURCE

Tomato flavor is roughly 60% of the finished salmorejo profile. Grocery Roma tomatoes produce a 'good' version; farmer's-market heirloom tomatoes in Miami's June-October peak produce a 'spectacular' version — deeper color (moves from coral-pink to nearly red), richer umami, sweeter finish, more body. Verde Miami, Redlands Farmer's Market, and Fresh King (Homestead) all carry peak-season heirlooms May-October. A ● salmorejo made with Cherokee Purple + Brandywine tomatoes at their peak is a different dish from the grocery-tomato version. This is also why winter salmorejo should use canned San Marzano rather than mealy winter tomatoes — canned tomatoes in winter beat bad fresh. Reference: Produce Encyclopedia §Heirloom Tomatoes; Sourcing §Miami Farmer's Markets.

## ● No Limits: Ibérico de Bellota vs Serrano — The Garnish Upgrade

INGREDIENT QUALITY · HAM SOURCE

Salmorejo's jamón garnish is roughly 8-10% of the finished plate's flavor impact. Standard jamón serrano is good; jamón ibérico de bellota (acorn-fed) is transformative — the nuttier-sweeter-more-intense flavor profile + the softer fat that melts at body temperature provides a completely different experience. For a ● weekend dinner-party salmorejo, the ibérico de bellota garnish is the flex. For weeknight, serrano is fine. The jamón price tiers are consequential: serrano (~\$30-40/kg sliced) vs ibérico de cebo (~\$80/kg) vs ibérico de bellota (~\$150-250/kg). 60 g per 4-6 serving salmorejo makes the math manageable for weekend splurges. Cross-reference: Presa Ibérica SV + Fire (Batch 9 · this workspace) for Ibérico classification deep-dive. Reference: Protein Encyclopedia §Cured Hams; Sourcing §Spanish Pantry.

### PAIRING

## What to Drink

### 🍷 Wine — The Andalusian Pour

Tier A: Very cold Fino sherry (Tio Pepe, La Ina) — served at 7-9°C in a white-wine glass  
· Tier B: Manzanilla La Gitana or En Rama Fino (Hidalgo), the Sanlúcar specialty

*Salmorejo is a summer Andalusian dish and Fino / Manzanilla are the regional Andalusian wines — the match is perfect. The dry-saline-almond sherry profile cuts the tomato's sweetness + echoes the jamón garnish. Serve as cold as possible. Skip: heavy reds, oaky whites, sweet wines — all wrong direction. Even the 'safe' choice (white wine) should be light + crisp, not buttery.*

### 🍷 Wine — The Backup

A very cold Spanish rosé (Navarra or Cigales) OR Albariño from Rías Baixas

*If no Fino in the house: a bright dry rosé works (the acidity matches; the color-echo is pretty); or Albariño provides citrus-saline freshness similar to Fino's profile. Both at 7-10°C. Never warm, never above room temp.*

## **Bread — The Accompaniment**

Good country bread — pan de payés (Batch 7) or a crusty Spanish-style loaf

*Traditional to serve salmorejo with additional bread on the side for dipping + tearing. The bread already in the soup provides body; the side bread provides texture + carbs. Don't double-carb with crackers or chips — bread is the authentic accompaniment.*

## **Main Course to Follow**

Something grilled + substantial: cordero lechal asado (oven), merluza a la plancha refrito (Batch 8), or pulpo SV-plancha (Batch 9)

*Salmorejo as starter works best before a heartier main — the soup is light-ish (cold, veggie-forward, bread-bound) and the diner arrives at the main hungry. Grilled proteins pair best; avoid cold-mains (duplicative) or heavy-sauced mains (redundant richness).*

## **Summer Menu Pair**

Salmorejo as one of 2-3 cold soup courses: salmorejo + ajo blanco + gazpacho trio, with different garnishes

*For a summer Andalusian-themed lunch: a flight of 3 cold soups (50 ml each, small cups), showcasing Andalusia's cold-soup tradition. With Batch 10's salmorejo + ajo blanco TM6 recipes + already-live gazpacho-tm6, Pablo has the full trio. Serves as starter for a 5-course summer meal.*

## **Leftover Play**

Day-2 salmorejo: pour into a chilled glass + a few ice cubes, drink as a savory summer cocktail

*In Sevilla + Córdoba, salmorejo is sometimes drunk cold from a glass — the way the Spanish treat gazpacho. For Miami summer afternoons at 35°C, chilled salmorejo from a glass is a legitimate savory-refreshment option. Minimize garnish if drinking (a splash of oil + a pinch of salt). Experimental + traditional.*

## CONTEXT

# Menu Ideas

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### Summer Dinner Party · 6-8 guests · Andalusian Night

1. Gildas + olives (arrival). 2. Salmorejo (this recipe) OR ajoblanco, or both as flights. 3. Pulpo SV-planchar (Batch 9) as main. 4. Helado de aceite de oliva (Batch 6) dessert. Full Andalusian cold-soup → Galician main → Spanish-dessert arc. Most cook-ahead.

### Cold Soup Flight · 4-6 guests · Miami Summer

Small cups (100-150 ml each) of three cold soups side-by-side: gazpacho-tm6 (already in library) + salmorejo cordobés (this recipe) + ajoblanco malagueño (Batch 10 · next). Fino sherry paired. Compares + contrasts the three Andalusian bread-emulsion cold soups. Can be standalone lunch or opener for a 5-course dinner.

### Weeknight · 2-3 guests · Sunday Batch

Make 1 L salmorejo on Sunday. Serves Monday lunch, Tuesday lunch, Wednesday lunch — ready from the fridge, garnish on the fly. 5-min plating each time. The Miami summer meal-prep staple.

### Tapa Version · 10-12 guests

Serve in small shot glasses (60 ml each) with a mini spoonful of grated egg + 2-3 tiny jamón ribbons per glass. Highly visual, elevated, easy to drink + move on to next tapa. Part of a 6-8 tapa spread.

## YOUR NOTES

# Cook Log

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### Session Notes

Date: \_\_\_\_\_ · Serves: \_\_\_\_ · Rating: \_\_ / 5

*Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.*

