



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Plum Tomatoes**

### **Salmorejo Soup (cold tomato soup)**

#### **Ingredients:**

10 plum tomatoes  
1 medium baguette (about 2 cups)  
1 cup olive oil, plus extra for garnish  
2 Tbs Sherry vinegar  
1 clove garlic  
1 Tbs salt plus extra  
2 hardboiled eggs, chopped  
1 hardboiled egg, diced for garnish  
diced Serrano ham for garnish

#### **Directions**

Place a large pot of water over high heat with 1 tablespoon salt and bring it to a boil. Core each tomato then score an x on the bottom end of each one as well. Boil the tomatoes for 60 seconds then place in an ice water bath. The skin will loosen and is now ready for easy peeling.

Place the tomatoes in a processor. Give it a few pulses to break up the tomatoes. Gut out the baguette and tear into pieces. Add to the tomatoes. Add vinegar, salt to taste, and garlic. Blend until the soup is and bread is completely broken down. Add the hardboiled eggs and slowly add the olive oil as you process until you get a smooth creamy texture.

Garnish with diced hardboiled egg and Serrano ham.