



20'



4 PAX



DIFFICULTY
LOW



LACTOSE FREE



KCAL*
399

NUTRITIONAL INFORMATION (by ration)

4	Protein
22	Carbs
32	Total fat
4,7	Saturated fat
21,9	Monounsaturated fat
3,5	Polyunsaturated fat
0	Cholesterol
4,6	Fiber
0,8	Sodium

ALLERGENS
gluten, sulphites

* Kcal by ration



SOUPS & CREAMS

SALMOREJO

PONS

USE:

PAIR:



PONS RESERVA
EV00 Arbequina



PONS INFUSED WITH GARLIC
EV00 infused with Garlic



PONS CHARDONNAY VINEGAR
Chardonnay Vinegar



JAN BLANC
White wine



JAN PETIT
White wine

INGREDIENTS

- 900 g** Ripe Roma tomatoes
- 125 g** Bread
- 100 ml** Pons Reserve EV00 Classic
- 20 ml** Pons Chardonnay Vinegar
- 6 g** Salt
- 20 ml** Pons Infused Garlic

ELABORATION

1. Cut the bread into chunks and place in a bowl.
2. Cut the ripe tomatoes into large chunks and add them to the bowl with the bread.
3. Add the salt, half the oils, vinegar and stir together.
4. Let the mixture rest in the fridge for a couple of hours. ❄️
5. Mix in the blender until it is very smooth and glossy.
6. While blending, we gradually add the rest of the Pons Reserve Classic oil so that the mixture becomes smoother and glossier.
7. Once the salmorejo acquires a very fine texture and an orange colour from mixing with the oil, we sieve the mixture.
8. The salmorejo must be left in the fridge to chill and be served cold. ❄️

UTENSILS



Hand blender



Chinese colander



Knife



Chopping board

OBSERVATIONS

Pons garlic infused oil brings a subtle and sufficient aroma to the recipe. If you want you can also add half a clove of garlic. Traditionally salmorejo, is served with hardboiled egg and Iberian ham cut into small chunks.

❄️ Freezing ❄️❄️ Refrigeration ❄️ Fresh