



# SMOKEY SALMOREJO WITH OLIVE OIL FOAM



## QimiQ BENEFITS

- Acid stable and does not curdle
- Emulsifies with oil
- Creamy consistency
- Full taste with less fat content



15



medium

## INGREDIENTS FOR 10 PORTIONS

### FOR THE OLIVE OIL FOAM

<b>150 g</b>	QimiQ Classic
<b>50 g</b>	Mascarpone
<b>150 ml</b>	Olive oil extra virgin
<b>60 ml</b>	Lemon juice
<b>50 ml</b>	Water
<b>4 g</b>	Salt
<b>1 g</b>	White pepper
<b>5 g</b>	Sugar

### FOR THE SOUP

<b>125 g</b>	QimiQ Classic
<b>900 g</b>	Tomato(es)
<b>95 ml</b>	Spanish smoked olive oil
<b>15 ml</b>	Sherry vinegar
<b>5 g</b>	Salt
<b>2 g</b>	Spanish smoked hot paprika
<b>2 g</b>	Garlic, finely chopped
<b>100 g</b>	Ciabatta bread, sliced

### TO GARNISH

White grapes, halved
Marcona almonds, roasted

## METHOD

1. For the olive oil foam: place all of the ingredients into a blender and mix well. Pour into an iSi bottle, foam and store chilled until required.
2. For the soup: blanch the tomatoes to remove the skin. Remove the seeds and place aside.
3. Put the QimiQ Classic into the food processor and blend well with the olive oil. Add the vinegar, salt, paprika and garlic.
4. Add the tomatoes and pulse until pureed. Place the cubed bread into the mixture, cover and allow to set for about 15 minutes.
5. Allow the bread to go soft and then blend until smooth (strain if needed). Adjust seasoning as required and chill.
6. Serve with the olive oil foam, garnish with the grape halves and chopped almonds.