



SMOKEY SALMOREJO WITH OLIVE OIL FOAM



QimiQ BENEFITS

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



15



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE OLIVE OIL FOAM

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

FOR THE SOUP

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

TO GARNISH

Green 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.