



Gammy's House Recipes

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Gazpacho Chopped Salad

- 1 (1-inch-long) piece baguette, crust discarded
- 2 garlic cloves
- 1/2 teaspoon salt
- 2 hard-boiled eggs, yolks and whites separated
- 2 tablespoons Sherry vinegar (preferably "reserva")
- 1/4 cup mild extra-virgin olive oil (preferably Andalusian hojiblanca)
- 1/8 teaspoon black pepper
- 1/2 lb ripe tomatoes, cut into 1/2-inch cubes
- 1 medium green bell pepper, cut into 1/8-inch dice
- 2 oz (1/4-inch-thick) slices serrano ham or prosciutto, cut into 1/4-inch dice

Pipirrana Jaenera

Pipirrana is a version of gazpacho typical of the Andalusian province of Jaén - more a salad than a soup.

Active time: 30 min Start to finish: 30 min

Soak bread in 1/4 cup water 1 minute, then squeeze dry, discarding soaking water.

Mash garlic to a paste with salt using a mortar and pestle (or mince and mash to a paste with a large knife). Mash garlic paste with bread, yolks, and vinegar using mortar and pestle until smooth (or blend together in a mini food processor). Add oil in a slow stream while stirring constantly (or with motor running) to form a thick sauce. Stir in black pepper.

Finely chop egg whites. Divide sauce among 4 salad plates and sprinkle with whites. Scatter tomatoes over whites and season with salt, then sprinkle with bell pepper and ham.

Makes 4 servings.

Gourmet