

# Manuela's Ajoblanco

The Maxwell Centre (for Sharing Not Hoarding Exhibition)

A gorgeous cold, summer soup recipe from Malaga, where I grew up.

Serves 4-6 people

## Ingredients:

200g Whole peeled almonds

6 Garlic cloves

50ml Oil

200g Bread (dry baguette or sourdough)

Serve with grapes (preferably muscatel which are very sweet but small grapes like the ones grown in the Maxwell Garden will also do or any you can get your hands on, cut in half if they are big)



## Method:

- Leave the almonds to soak overnight if you can
- Leave the dry bread in water to soften and throw away the crust or any part that doesn't go soggy, squish the bread to remove as much water as you can.
- Add all ingredients to a large mixing bowl and blend (you can start with the garlic and "rinsed" soggy bread to make sure the garlic is well blended)
- Keep in fridge until served and add garnish to each bowl or glass
- You can serve this as a starter or soup either in a small bowl or in a pretty glass.
- It has a thick consistency so a spoon will be needed and it is essential that they are very cool when served. They go best with a sunny day in the garden, at the park or by your window!

dundee  
Flower  
& Food  
Festival