

Manuela's Porra Antequerana

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:

2kg Tomatoes (beefsteak or a similar red, fleshy variety will work best)

4 Garlic cloves

200g Dry bread

50ml Oil

Salt to taste

Optional - Sherry vinegar (Jerez)

Garnish - Cubed boiled egg and Spanish ham

Vegetarian garnish - pipirrana (small diced tomato, pepper, onion and cucumber)



Method:

Leave the dry bread in water to soften (add a little drop of vinegar too if you have it) and throw away the crust or any part that doesn't go soggy, squish the bread to remove as much water as you can.

Preferably peel tomatoes and remove seeds from the inside

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



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