

AJO BLANCO FEATURING SPANISH OLIVE OIL

Yield: 1.4 quarts

Ingredients	Amounts
Almonds, blanched	1 cup
Cold water	3 cups
Garlic, cloves	1 ea,
Rustic bread, all crust removed Cut into 1-inch cubes.	1/3 lb.
Salt	as needed
Sherry vinegar, plus more if desired	1 1/2 tsp.
Spanish Extra-virgin olive oil, plus more for garnish and for serving	1 1/2 Tbsp.
Green seedless grapes	as needed
Almonds, sliced, toasted, crushed	as needed
Mint leaves, chiffonade	as needed

Method

1. In a blender, combine almonds with water and garlic and blend at high speed until milky; you may need to stop and scrape down sides of blender jar once or twice.
2. Add bread and blend until very smooth.
3. Season with salt, then blend in vinegar and Spanish olive oil. If using a less powerful blender, you may want to pass the soup through a fine-mesh strainer at this point; with a high-powered blender, that won't be necessary.
4. Transfer soup to a sealed container and refrigerate until very well chilled, at least 2 hours and up to 2 days.
5. Cut up grapes into halves and season with Spanish olive oil, and a touch of salt.
6. To serve: Place grapes at bottom of bowl. Pour soup into bowl, place almonds on top, garnish with mint, and drizzle with good amount of Spanish olive oil.

Note:

Source: Adapted from <https://www.serious-eats.com/recipes/2017/07/ajo-blanco-spanish-bread-almond-cold-soup-recipe.html> and served at Menus of Change