

# Gazpacho Chopped Salad

- 1 (1-inch-long) piece baguette, crust discarded
- 2 garlic cloves
- ½ tsp salt
- 2 hard-boiled eggs, yolks and whites separated
- 2 tbsp **B.R. Cohn Champagne Vinegar**
- ¼ cup **B.R. Cohn California Extra Virgin Olive Oil**
- ⅛ tsp black pepper
- ½ lb ripe tomatoes, cut into ½-inch cubes
- 1 medium green bell pepper, cut into ⅛-inch dice
- 2 oz (¼-inch-thick) slices Serrano ham, cut into ¼-inch dice

Soak bread in ¼ cup water 1 minute, and 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 **B.R. Cohn Champagne Vinegar** using mortar and pestle until smooth (or blend together in a mini food processor). Add **B.R. Cohn California Extra Virgin Olive 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, and then sprinkle with bell pepper and ham.

from *Gourmet Magazine* 2002



30 Mins



Serves 4



Pairs with **B.R. Cohn San Luis Obispo County Rosé**

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