

# AJOBLANCO

## Ingredients

for 4 people

- 100g of raw almonds
- 100g of breadcrumbs
- 2 cloves of garlic
- 100cl of olive oil
- 1l of water
- 1 spoonful of sherry vinegar salt
- 1 apple and grapes to decorate

## Preparation

1. Peel the almonds by putting them in boiling water.



2. Put them in a deep receptacle with the salt and the garlic and crush.



3. Add cold water to prevent the almonds becoming oily.



4. Add the breadcrumbs and continue crushing.



5. Put in the rest of the water.



6. Add oil, vinegar and salt.



7. Decorate with slices of apples and grapes.

