

## Ajo Blanco

**Servings:** ±400ml

**Prep Time:** 5min

**Cook Time:** 5min



### Ingredients

- 200g blanched almonds
- 50ml extra virgin olive oil
- 1 garlic clove (if you like garlic, try with 1 ½ cloves, but children may find it too strong)
- 1 ½ tbsp red wine vinegar

### Directions

1. Blend the ingredients together with 350ml water and 1 tsp salt.
2. Let the soup cool in the fridge for 1 hr or so, then serve with a drizzle of oil and some black pepper.