BASCO
GOURMET SPAIN TO YOUR DOOR

Avocado Gazpacho with Jamon Iberico



PREP TIME
10 MINS

COOK TIME
10 MINS

TOTAL TIME
20 MINS

SERVES 4 PEOPLE

EASY

Ingredients

2 whole avocados, peeled and seed removed
½ cucumber, chopped into small pieces, keep the skin on
½ green pepper, chopped into small pieces
4 banana shallots, peeled and chopped into small pieces
1 clove of garlic, finely chopped
A small handful of fresh basil leaves
1 tbsp of cider vinegar
Juice of ½ lime
200ml water
Extra virgin olive oil
Salt to taste
100g jamon ibérico, cut into thin strips
100g sourdough bread, cut into small cubes

Method

Start by toasting the sourdough croutons, heat some olive oil in a medium sized frying pan and fry the sourdough cubes until golden brown on all sides. Drain onto some kitchen paper and set aside.

Place the avocado, cucumber, pepper, shallots, garlic, basil and water in a food processor or blender and blend until smooth. Add the lime juice, cider vinegar and blend once again until the mixture is very smooth and without any lumps. You can add more water if the consistency of the soup is too thick. Finally add a couple of tablespoons of extra virgin olive oil on a slow stream whilst the blender is running until the oil is fully absorbed. Season with salt and place the soup in the fridge for at least 2 hours to chill.

Pour the soup into some serving bowls and garnish with the strips of jamon ibérico, sourdough croutons and a drizzle of olive oil.

https://www.bascofinefoods.com/spanish-recipes/avocado-gazpacho-with-jamon-iberico/