

Cherry Gazpacho with Goat's Cheese and Anchovies



PREP TIME
10 MINS



COOK TIME
5 MINS



TOTAL TIME
15 MINS



SERVES 6 PEOPLE



EASY



Ingredients

1 Kg plum tomatoes or vine tomatoes really ripe, chopped into small pieces
200g fresh cherries, pitted
1 green pepper, core and seeds removed, chopped into small pieces
1 small onion, peeled and finely chopped
½ garlic clove, peeled and finely chopped
1 small piece of stale bread, finely chopped
9 tbsp Extra Virgin Olive Oil
3 tbsp Sherry Vinegar
Salt for seasoning

Method

Prepare all the vegetables in advance and allow them to soak with a pinch of salt for at least 2 hours.

In a food processor or using a stick blender in a large bowl, blend all the vegetables and cherries until smooth.

Add the olive oil and sherry vinegar and blend again. If the soup is a bit too thick you can add some water to help it achieve the right consistency.

Season with salt to taste and chill in the refrigerator overnight.

The next day take the soup out, whisk or blend together and serve in six soup bowls or large glasses with a garnish of cubes of creamy goats cheese, anchovies and a drizzle of good extra virgin olive oil.