BASCO
GOURMET SPAIN TO YOUR DOOR

Gazpacho Recipe



PREP TIME
20 MINS

COOK TIME
5 MINS

TOTAL TIME
25 MINS

SERVES 6 PEOPLE

EASY

Ingredients

1Kg plum tomatoes or vine tomatoes really ripe, chopped into small pieces
1 green pepper, core and seeds removed, chopped into small pieces
1 red pepper, core and seeds removed, chopped into small pieces
1 cucumber, peeled, seeds removed and chopped into small pieces
1 small onion, peeled and finely chopped
1 garlic clove, peeled and finely chopped
1 tbsp mayonnaise
1 small piece of stale bread, finely chopped
9 tbsp extra virgin olive oil
3 tbsp sherry vinegar
375ml cold water
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 with the cold water until smooth.

Add the mayonnaise, chopped bread, olive oil, 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 finely chopped mixed peppers, cucumber, tomato, toasted croutons and a drizzle of good extra virgin olive oil.

https://www.bascofinefoods.com/spanish-recipes/gazpacho-recipe/