

Gazpacho

Serves 4

A chilled Spanish tomato soup for hot days, blended in minutes.

Ingredients

- 4-6 tomatoes
- 1/2 onion
- 1 clove garlic
- 1 cucumber
- 1/2 green pepper
- 1/2 red pepper
- 1 small piece of day-old bread
- Red wine vinegar
- A bit of lemon juice
- Extra virgin olive oil
- Water, to get the desired consistency
- Salt

Method

- 1** Peel and chop the onion and tomatoes.
- 2** Peel, deseed and chop the cucumber.
- 3** Chop the red and green pepper.
- 4** Soak the small piece of bread in a little vinegar.
- 5** Add all the ingredients to a blender, or use a hand blender, adding olive oil and water to reach the consistency you like.
- 6** Add a little lemon juice and salt to taste. Let it stand for at least 15 minutes so the flavours combine well.