



GAZPACHO

Gazpacho

Gazpacho is a classic dish in Spanish cuisine, and it originated in the southern region of Andalusia. It is a cold soup made of raw, blended vegetables, bread and vinegar, and it's perfect during hot summers as it is very refreshing and cool.

Ready in: 15 minutes

Servings: 6

Ingredients

- 1 kilo ripe roma tomatoes
- 1 small cucumber, peeled and seeded
- 1 medium green bell pepper, cored
- ½ small red onion, peeled
- 2 garlic cloves, peeled
- 3 tbsp. olive oil
- 2 tbsp. sherry vinegar
- 1 tsp. salt
- 1 tsp. dried oregano
- ½ tsp. freshly-cracked black pepper
- ½ tsp. ground cumin
- 1 thick slice of white bread without crust

1. Core your tomatoes. Simply cut them in half, scoop out and discard the seeds and any tough white core.
2. Combine all ingredients together in a blender or food processor.
3. Puree for 1 minute, or until the soup reaches your desired consistency. Taste and season with extra salt and pepper if needed.
4. Refrigerate in a sealed container for 4 hours, or until completely chilled.
5. Serve cold, topped with a little olive oil and cubes of toasted bread.

Enjoy!