

DELICIOUS GAZPACHO

malwine Steinbock

INGREDIENTS

0 MINUTES 2 SERVINGS

Serves 4 1kg sweet tomatoes 2 garlic cloves 1 green pepper seeded
 cored and sliced 1 small cucumber 2 rounded dessert spoons finely grated onion 2 handfuls slightly stale white bread 3 dessert spoons good quality red wine vinegar 4 desert spoons olive oil Sea salt

TAGS

#soup #spanish #summer



1

I used only 1 of the garlic cloves, you can add more or less depending on your taste.



2

Peel and slice the cucumber Core and slice the pepper Grate the onion Crumble the bread (without crust) Crush the garlic with a good pinch of salt until you have a smooth paste



3

Using a blender or food processor, purée all the vegetables and the bread until smooth (don't add the garlic yet!)





4



5

Put the mixture through a sieve or mouli to give a finer texture. Finish by seasoning with garlic, vinegar, oil, salt and pepper



6

Cool before serving. Like this, in a glass or...



7

...like this, in a bowl

