

GAZPACHO SOUP RECIPE

INGREDIENTS

- 150 grams of day old bread, crusts removed
- 4 large tomatoes
- 1 medium sized Lebanese cucumber, peeled, deseeded and roughly chopped
- 1 green bullhorn capsicum, deseeded and roughly chopped
- 2 cloves of garlic, peeled
- 1 birds eye chili, deseeded and finely minced
- Extra virgin olive oil
- sherry vinegar
- a pinch of sugar
- salt and freshly cracked black pepper to taste
- Optional garnish: crumbled feta cheese



- *Try and use the freshest tomatoes available.*
- *You can opt to use red wine vinegar instead of sherry vinegar*
- *You could also use a variety of garnishes here. Try freshly chopped parsley or some cooked chorizo.*

METHOD

1. Place your bread in a bowl and pour over 100 ml of water. Squeeze excess water out and set aside.
2. Using a food processor or blender add your tomatoes, cucumber, capsicum, garlic, chili and soaked bread.
3. Pour in 1/4 cup of olive oil and a few good “splashes” of the vinegar.
4. Blend all the ingredients until the mixture is smooth and taste for seasoning. Add your salt and pepper and sugar if using.
5. Blend all the ingredients again and adjust with a little extra olive oil and/or vinegar.
It's important to get the taste right according to what you prefer.
6. Pour the gazpacho in a container, cover and refrigerate for 4-6 hours.
7. Serve cold, garnished with your choice of