Soups / Spain

Gazpacho



A cold tomato soup blended with bread and oil into an emulsion — that is what makes it thick rather than watery.

Time 20 min **Servings** 4

What you'll need.

- ☐ 1 kg Ripe tomatoes
- ☐ 1 piece Cucumber — peeled
- ☐ 0.5 piece Green pepper
- ☐ 1 clove Garlic
- ☐ 80 g Stale white bread — crumb only, soaked
- ☐ 80 ml Extra virgin olive oil
- ☐ 2 tbsp Sherry vinegar
- ☐ Salt — to taste

Let's make it.

01 Soak the bread crumb in cold water for ten minutes and squeeze it dry.

02 Blend the tomatoes, cucumber, pepper, garlic and bread until completely smooth. It takes longer than you expect — a good two minutes at full speed.

03 With the blender still running, pour the oil in a thin stream. The soup pales and thickens: that is the emulsion.

04 Add the vinegar and salt, taste and season again. Pass it through a sieve for a silkier texture and chill for at least two hours.

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