

Gazpacho Andaluz

A refreshing cold tomato-based soup blended with cucumbers, peppers, garlic, and olive oil, perfect to awaken the palate at the start of the celebration.


15 min

Total time

Easy

Difficulty

120

kcal / serving

Ingredients

- 2 ripe tomatoes
- 1/2 cucumber
- 1/4 red bell pepper
- 1 small garlic clove
- 1 tablespoon extra virgin olive oil
- 1 teaspoon sherry vinegar
- A pinch of salt
- Cold water (optional, to adjust consistency)
- Fresh basil or parsley for garnish

Steps

- 1 Wash and roughly chop the tomatoes, cucumber, and red bell pepper.
- 2 Peel the garlic clove.
- 3 Place the tomatoes, cucumber, pepper, garlic, olive oil, sherry vinegar, and salt in a blender.
- 4 Blend until smooth. Add a little cold water if the soup is too thick.
- 5 Taste and adjust seasoning if necessary.
- 6 Chill the gazpacho in the fridge for at least 1 hour before serving.
- 7 Serve cold, garnished with fresh basil or parsley.