

Spiced Tomato Gazpacho Shots

Chilled and refreshing, these tomato gazpacho shots are a burst of flavor featuring ripe tomatoes, garlic, fresh basil, and a smoky paprika twist. Perfect as a palate awakener or a light appetizer.


40 min

Total time

Easy

Difficulty

70

kcal / serving

Ingredients

- 2 ripe tomatoes
- 1 small clove garlic, minced
- 5 fresh basil leaves
- 1/2 tsp smoked paprika
- 1 tbsp extra virgin olive oil
- 1 tsp red wine vinegar
- Salt and pepper to taste
- Ice cubes (optional)

Steps

- 1 Wash and core the tomatoes, then roughly chop them.
- 2 Place chopped tomatoes, minced garlic, and basil leaves into a blender.
- 3 Add smoked paprika, olive oil, red wine vinegar, salt, and pepper.
- 4 Blend until smooth. For a thinner consistency, add a few ice cubes and blend again.
- 5 Taste and adjust seasoning as needed.
- 6 Chill in the refrigerator for at least 30 minutes.
- 7 Serve in small shot glasses garnished with a small basil leaf or a pinch of paprika.