



Cold soups – good when it is warm

Most people would think of gazpacho - and rightly so. This good vegetable soup that has its roots among the shepherds in the Roman era. "Part gazpacho no hay empacho" or loosely translated to "of gazpacho get no pain in my stomach". The name derives from the Latin word Caspa meaning chopped, scrap, which of course is true to the way the soup is served with the accessories.

Gazpacho Machegos is served warm in La Mancha, where no vegetables but with game meat.

But we have more cold soups in the Malaga area. Such is Ajo Blanco, white garlic, as well reassigned served with grapes and apple pieces.

Ajo Blanco - cold garlic and almond soup

2 slices of toasted white bread
150 g peeled almonds
3 peeled garlic cloves
8 tablespoons olive oil
2-3 Sherry Vinegar
salt

Place bread pieces in water for a few minutes while you prepare the rest. In a blender, run the almonds, garlic, salt and the drained bread. Add the oil slowly. Finally, add the vinegar. Dilute with water to desired consistency, strain and refrigerate.

For serving, cut the grapes in half and lay on the edge of the soup bowl or directly into the soup.