

From our Andalusian cookbook - Gazpacho

Gazpacho is a Spanish cold soup, which is made from raw vegetables. The recipe comes from Andalusia. The foundation of a gazpacho is tomato, dry bread, garlic, olive oil, salt and vinegar.

A red gazpacho often includes tomatoes, peppers, cucumbers, onions, garlic and any additional vegetables. Part of this is diced and one part mixed into some soup, where the consistency depends on your taste. The soup is served cold. To serve with the soup are the diced vegetables and sometimes croutons or other types dried bread.

A variant is white gazpacho. Ajoblanco Malagueno, a gazpacho that uses almonds, vegetable broth, garlic, dry bread, olive oil, vinegar, water, cucumber, grapes, salt and milk (as you soak up the dried bread with).



SHOPPING LIST

600 grams tomatoes
1 cucumber
2 red peppers
1 red onion
1 clove of garlic
8 basil leaves
1.5 tablespoons red wine vinegar
5 cup olive oil
2 cups vegetable broth
A little sugar
salt and pepper

This how to do it:

1. Share and core the tomatoes. Peel, halve and seed the cucumber. Seed the peppers and cut into pieces. Peel and chop the shallots and garlic.

2nd Put all the vegetables in a food processor along with the basil, vinegar, olive oil, salt and pepper. Drive to puree.

3rd Pour into a bowl and dilute with broth, a little at a time, to the right consistency. The soup should be quite thick. Season with sugar and salt if necessary and pepper.

Set soup cold least 2 hours.

4. Serve with diced vegetables, preferably in different bowls so that everyone can make their own soup. To make it little extra you can also serve croutons, a shrimp, a little avocado.

