



Basic Gazpacho

There are multiple recipes for this dish around the Web and incorporate all sorts of ingredients. This is my take on a classic with a personal touch.

Ingredients

6 medium sized ripe tomatoes (washed & quartered)

1/2 each - small red & green pepper

1/2 clove of garlic

1 or 2 slices of bread (or more if it's too watery)

1/4 cup virgin extra olive oil

1 tbsp vinegar (sherry if possible)

1 tbsp tomato ketchup

150 ml of mineral water (as needed)

Salt to taste

Preparation

Put all the ingredients in a blender (or food processor)

Blend at full speed for 5 minutes or more

Strain, taste for salt, vinegar, adjust as needed

Chill well, serve cold with a garnish of mint.

Notes:

1. Most recipes include a chunk of cucumber (peeled), but it's not appreciated in my house so I leave it out. Include if you like, it adds freshness and flavor.
2. It's important to blend for at least 5 minutes (or more) at speed - this emulsifies the olive oil and makes for lovely silky smooth texture.
3. There are many options for garnish: crispy bacon, thin sliced serrano ham, a slice of cucumber, diced tomato...
4. I usually just fill the blender jar about 3/4 full of tomatoes, then add the rest of the ingredients.
5. The ketchup adds a nice depth of flavor, but don't overdo it.

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