

Strawberry Gazpacho

There are multiple recipes for this dish around the Web, but this is one of the earliest, if not the original. Introduced some 40 years ago by Abraham García at [Viridiana](#), it's one of his go to recipes, still on the menu.

Ingredients

- 1 kg (2 pints) strawberries stemmed and washed
- 4 medium sized ripe tomatoes
- 1 each - small red & green pepper
- 1 clove of garlic
- 2 slices of bread (or more if it's too watery)
- 1 cup virgin extra olive oil
- 2 tbsp vinegar (sherry if possible)
- 2 tbsp tomato ketchup
- 8 tbsp good quality strawberry jam
- 250 ml of mineral water
- 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 sliced strawberries

Notes:

1. Special thanks to my friend Abraham for the recipe, published here with his permission.
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... At Viridiana it's often served with a few chunks of pickled herring.
4. If it won't fit in your blender, a stick blender is a good alternative. Thermomix is even better, if you have one.
5. **Receta en español**
6. Works a treat with cherries: swap out strawberries for cherries and use cherry preserves.

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...and here's the cherry version. Terrific.

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