

Spanish Gazpacho

Authentic Spanish gazpacho recipe - a refreshing cold tomato soup perfect for summer. Ready in 25 minutes with fresh vegetables and bread.

25 min

PREP

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Spanish Gazpacho

Ingredients

- 2.2 lb tomato
- 1 green pepper
- 1 cucumber
- 2 clove garlic
- 1.7 oz olive oil
- 1.6 oz bread
- 8.5 oz water
- 3.2 oz salt
- 1 oz red wine vinegar

Instructions

- 1 Prepare the bread base**

Tear 1.7 oz of bread into small chunks and place in a large bowl. Add 3 tablespoons water and 2 tablespoons vinegar, then mix until bread is completely soaked and softened, about 2-3 minutes.
- 2 Prepare the vegetables**

Core 2.2 lb tomatoes and cut into quarters, removing any tough stem areas. Peel 8.5 oz cucumber, cut in half lengthwise, scrape out seeds with a spoon, then roughly chop. Remove stem and seeds from 3.2 oz bell pepper and chop into large pieces.
- 3** Peel 2 garlic cloves and roughly chop. Add tomatoes, cucumber, bell pepper, garlic, and soaked bread mixture to a blender or food processor.
- 4 Blend the gazpacho**

Add 1 teaspoon salt and blend on high speed for 2-3 minutes until mixture is completely smooth and no chunks remain. Stop and scrape down sides as needed.
- 5** Pour mixture through a fine-mesh sieve set over a large bowl, pressing solids firmly with the back of a spoon to extract as much liquid as possible. Discard the pulp.
- 6** Taste the gazpacho and adjust seasoning with additional salt if needed. Add more vinegar 1 teaspoon at a time if you want more brightness and acidity.
- 7** Cover tightly with plastic wrap and refrigerate for at least 2 hours until completely chilled. Stir well before serving in chilled bowls.

Tips

Use the ripest, most flavorful tomatoes you can find - they're the star of the show and will make or break your gazpacho.

Soak the bread in a mixture of water, olive oil, and vinegar rather than plain water to build more complex flavors from the start.

Remove the seeds from cucumbers and the white pith from peppers to prevent bitterness in the final soup.

Chill all your vegetables in the refrigerator before making gazpacho so it's cold from the moment you finish blending.

Strain the soup through a fine-mesh sieve for the smoothest texture, pressing the solids with the back of a spoon to extract every drop of flavor.

Add a pinch of smoked paprika to give your gazpacho a subtle depth and authentic Spanish flavor profile.

Let the gazpacho rest in the refrigerator for at least 2 hours before serving to allow all the flavors to meld and develop properly.

Adjust the thickness by adding cold vegetable broth or water if too thick, or more bread if too thin.