

# ?spanyol Gazpacho

Refreshing Spanish Gazpacho - a cold tomato soup packed with fresh vegetables, perfect for summer. Easy 25-minute authentic Andalusian recipe.

25 min

HAZIRLIK

25 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

?spanyol Gazpacho

## Malzemeler

- 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
- 1.6 oz salt
- 1 oz red wine vinegar

## Yap???

- 1 Prepare the bread base**

Tear 1.7 oz of bread into small pieces and place in a large bowl. Add enough cold water to cover the bread completely. Let soak for 10 minutes until the bread is completely softened and falling apart.
- 2 Prepare the vegetables**

Core and roughly chop 2.2 lb of tomatoes into large chunks. Peel and roughly chop 1 cucumber. Remove seeds from 1 red bell pepper and roughly chop. Peel 2 garlic cloves.
- 3 Drain the bread**

Squeeze the soaked bread with your hands to remove excess water, then drain in a fine-mesh strainer. Press firmly to extract as much liquid as possible - the bread should hold together but not be dripping wet.
- 4 Blend the gazpacho**

Add the drained bread, chopped tomatoes, cucumber, red pepper, and garlic cloves to a blender or food processor. Add 8.5 oz of olive oil and blend on high speed for 2-3 minutes until completely smooth and no chunks remain.
- 5 Season and strain**

Add 1.6 oz of sherry vinegar and 1 oz of salt to the blender. Blend for 30 seconds to combine. Pour the mixture through a fine-mesh strainer into a large bowl, pressing the solids with the back of a spoon to extract all liquid.

6

### Chill and serve

Cover the strained gazpacho and refrigerate for at least 3 hours until thoroughly chilled. Taste and adjust salt and vinegar as needed. Serve in chilled bowls with diced vegetables or olive oil drizzled on top.

## ?puçlar?

Use the ripest, most flavorful tomatoes you can find - this is the key to exceptional gazpacho.

Chill all ingredients before blending to ensure the soup stays cold throughout preparation.

Strain the mixture through a fine-mesh sieve for the smoothest texture, pressing solids with the back of a spoon.

Taste and adjust seasoning just before serving, as chilling can dull flavors.

For extra depth, let the bread mixture soak for 15 minutes before blending.

Reserve some finely diced vegetables before blending to use as colorful garnish.

Store in glass containers rather than metal to prevent any metallic taste.

Serve within 2-3 days for best flavor and food safety.