



FULL FLAVOUR GAZPACHO

Serves

6-8

Prep

10 min

Cook

2 hours

Method

Quarter the tomatoes

De-seed the pepper

Peel and roughly chop the garlic and onion

Peel and roughly cut the cucumber

Soak the bread a little in water

Add the tomatoes, garlic, onion, pepper, and cucumber to the jug and blend until smooth

Pass the liquid through a fine sieve, clean the jug and return the passed liquid to the jug. There should be approx 1l of passed liquid

Add the vinegar, bread and seasoning and blend again

Slowly add the oil whilst continuously blending until well incorporated

Remove the jug, check the seasoning and refrigerate for at least 2 hours

Chopped parsley

Drizzle of olive oil

Ingredients

750g ripe vine plum tomatoes

1 clove garlic

1/2 medium white onion

1/2 red pepper

1/2 medium cucumber

30ml sherry or red wine vinegar

175ml good quality olive oil

1 white baguette (approx. 1 day old, just the middle not the crusts, approx 100g)

Salt and pepper to taste