



## JERNEJ KITCHEN

# EASIEST GAZPACHO

*Gazpacho is an amazing Spanish recipe for a cold soup. Traditionally made with tomatoes and cucumber, this easy and healthy dish is perfect for summer.*

SERVES 6 PEOPLE  
PREPARATION: 10 MINUTES

### EASIEST GAZPACHO

50 g stale bread (approx. 1 large slice)

1 kg tomatoes (2 pounds), fresh and ripe

1 green bell pepper

200 g cucumber (7 oz)

1 clove of garlic

1 shallot (or onion)

1 handful of basil leaves

40 ml olive oil (1.4 oz)

1 tbsp sherry vinegar

1/2 cup ice cubes

### TOOLS AND EQUIPEMENT

### STALE BREAD

Tear the stale bread on smaller chunks. Soak the stale bread with approximately 1/4 cup or 50 ml boiling water. Set aside for a few minutes.

### BLEND THE GAZPACHO

Add chopped fresh tomatoes (the juicier and sweeter the better), chopped bell pepper (core and seeds removed), peeled and chopped cucumber, peeled garlic clove and peeled shallot to a blender. Add the soaked bread, fresh basil leaves, olive oil, vinegar, and ice cubes. Season with salt and pepper. Optionally you can add some fennel seeds as well. Blend until smooth and creamy, for about 2 - 3 minutes.

### SERVE

Serve your delicious gazpacho in small serving bowls or pour it into tall glasses and enjoy as a drink. Garnish with chopped tomatoes, cucumbers, fresh basil leaves. Keep chilled in the fridge. Enjoy.