



Gazpacho

Categoria: First Courses **Tempo di preparazione:** 30 minutes **Difficoltà:** facile 🕒

Ingredienti per 4

- 600g ripe tomatoes, chopped
- 100g red peppers (+ 1/2 bell pepper chopped small to garnish)
- 50g green peppers (+ 1/2 bell pepper chopped small to garnish)
- 60g cucumbers (+ 1/2 cucumber chopped small to garnish)
- 60g red onion
- 150g stale breadcrumbs
- 2 tbsp vinegar
- 3 tbsp extra virgin olive oil
- 1 clove garlic
- salt
- pepper
- 2 slices of bread

Chef: Viviana Marrocoli

Nothing says summer more than gazpacho – when the tomatoes are bursting with ripeness and the temperature sweltering, cool down and refresh with all the nutrients and goodness of this chilled soup.

Serves: **4**

Time: **30 minutes**

Method:

First, soften the bread with about 1 glass of water and the vinegar.

Wash all the vegetables, chop roughly and place in a blender with salt, pepper, oil and garlic. Blend everything until you get a creamy puree. Squeeze out the breadcrumbs well. Add them to the blender and blitz again to chop everything. Sieve the mixture, pressing it

down to extract all the liquid! Place the gazpacho in the fridge to chill for at least 2 hours. Cut the slices of bread into cubes and sauté in a pan with a drizzle of oil, 1 minute on each side, to make golden croutons. Serve your Gazpacho cold from the fridge with croutons and a sprinkling of pepper, and a baby salad leaf or basil to garnish, if liked.

