

GAZPACHO



Preparation : 15 min + 3 hr - **Resting :** 3 hr - **Cooking :** - - **Equipment :** -

Ingredients : 4

- 2 thin slices bread - 1 cucumber - 2 small spring onions - 8 fresh basil leaves - 2 tbsp balsamic vinegar - salt and freshly-milled pepper - 4 ripe tomatoes - 1 red pepper - 1 garlic clove - 80 ml olive oil - 1 tsp ground Espelette pepper - 12 black olives (optional)

1. Soak the bread in a little water for approximately 10 minutes.
2. Scald the tomatoes to make them easier to skin, cut them into quarters and squeeze out their seeds and juice.
3. Peel the cucumber and cut the onions in half. Remove the stalk and seeds of the pepper. Cut all the vegetables into large pieces. Peel the garlic clove and remove the bitter shoot.
4. Place all the ingredients in the blender jug, starting with the liquids. Season with salt and pepper and add the Espelette pepper.
5. Turn the selector to the "soups" setting and liquidise for 1 minute. Check the seasoning and leave to rest in the refrigerator for at least 3 hours.
6. Serve chilled, garnished with a few olives and a dash of olive oil.

