

# GAZPACHO




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**Preparation :** 25 min - **Resting :** 3 hr - **Cooking :** - - **Equipment :** -

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## Ingredients : 6

- 1.5 kg tomatoes - 1 cucumber (300g) - ½ red pepper (100g) - ½ green pepper (100g) - 2 spring onions - 1 garlic clove, peeled - 100 ml olive oil - 2 tbsp balsamic vinegar - Chilli powder - salt, pepper

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1. Blanch and seed the tomatoes, removing the stalks. Quarter the tomatoes. Set two of the firmest tomatoes aside for garnish. Peel, seed and slice the cucumber; set a quarter aside for garnish. Seed the peppers. Chop them and put half aside for garnish. Halve the spring onions; put half aside for garnish. Roughly chop the garlic.

2. Place all the chopped vegetables (except those for the garnish) in the metal bowl. Add the olive oil, and vinegar; season with salt and pepper, and run the SMOOTHIE programme. Cover the gazpacho with clingfilm and refrigerate for 3 to 6 hours.

3. Finely dice the garnish vegetables: tomatoes, onion, red and green pepper and cucumber; add a little salt.

4. Rectify the seasoning and add the chilli powder to taste. Serve the gazpacho in small bowls; drizzle with olive oil for decoration. Garnish each serving with diced cucumber, peppers, tomatoes, onion and croutons.

## Chef's tip :

Serve the gazpacho with pan-fried croutons. Cut and dice slices of stale bread. Heat a little olive oil in a

frying pan, add the diced bread, and pan-fry until the croutons are golden and crunchy.

Cook Expert ■

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