

Gazpacho Andaluz

Spanish Chilled Tomato Soup

Yield: 6-8 servings

Ingredients:

2 lbs Tomatoes - peeled, seeded, and chopped*
2 cloves Fresh Garlic - smashed
1 Small Red OR White Onion - chopped
1 Medium Cucumber (6-8 inches long) - peeled, seeded, and chopped
1 Red Bell Pepper - cored, seeded, and chopped
1 Cup Extra Virgin Olive Oil
3 Tbs Sherry OR Red Wine Vinegar
Kosher Salt and Fresh Ground Pepper to taste
Juice of ½ Lemon

-OPTIONAL-

¼ tsp Ground Cumin
⅛ tsp Red Chile Pepper (Cayenne)
1 Day Old, White Baguette - interior ONLY; remove the crust and tear into small pieces

-OPTIONAL GARNISH-

Chopped Vegetables: Ripe Tomato (seeded), Red Bell Pepper, Cucumber, Chives
Chopped Green Apple
Croutons
Micro Greens

Preparation:

- 1) Score an 'X' on the bottom of each tomato - Bring a medium saucepan of water to a boil over high heat - Once water reaches boil remove from heat and place the tomatoes into the hot water - Allow tomatoes to sit in the hot bath for 1 minute - Carefully remove the tomatoes and rub off the skins
- 2) Halve the tomatoes, remove the core, and scrape out the seeds with your finger - Chop the remaining flesh and transfer to a blender or food processor
- 3) Soak your bread (if using) in a little water to soften - Remove from water and squeeze out as much water as possible - Transfer to blender or food processor
- 4) Add garlic, cucumber, onion, bell pepper, vinegar, and lemon juice to the blender or food processor and blend until smooth
- 5) At this point you have to make a choice: You can strain the mixture through a fine mesh sieve (this results in a very smooth soup) and return to the blender or food processor OR you can leave as is if you want a slightly 'chunky' gazpacho - Your choice
- 6) While blender or food processor is running - Drizzle the olive oil in until completely incorporated
- 7) Give the soup a taste and add salt and pepper to taste (apx 2 tsp salt and 1 tsp pepper) - Add cumin and red chile pepper (if using) - Pulse a couple of times to incorporate - Taste and adjust flavor to your liking with additional vinegar, lemon juice, salt, pepper, or optional ingredients
- 8) Transfer soup to a non-reactive container, cover, and allow to chill in the refrigerator for a minimum of 1 hour for flavors to meld
- 9) Serve chilled with desired optional garnish - For a picnic basket, transport the soup in a thermos or other sealed container and serve in glasses (transport desired garnish in separate sealed containers)

****You can substitute 2 lbs of Canned Whole Peeled Tomatoes if you wish - Strain the canned tomatoes over a bowl to reserve their liquid - Place tomatoes in a salad spinner and break them open (tear into about 4 pieces each) and give the tomatoes a spin! This will separate out the seeds... Strain the liquid into the bowl of juice to remove the seeds and use the flesh and strained liquid for the recipe***

