Andalusian gazpacho

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Ingredients

- 1 kg ripe tomatoes
- 1 medium fresh cucumber
- 1 red peppers
- 1 small red onion
- 1-2 cloves garlic
- 3 tbsp olive oil
- 2 tablespoons of white wine vinegar
- Salt, freshly ground pepper to taste
- Water (if too thick and needs to be diluted)
- Basil, parsley for serving

Instructions

1. Wash all the vegetables well under running water.

2. Tomatoes need to be peeled: it is easier to peel when the skin of each tomato is lightly cut into a cross at the top, then the tomatoes are immersed in boiling water for five to ten seconds. Then, after removing, you need to pour cold water over it and peel it.

3. Cut all the vegetables into larger cubes.

4. Put everything in a blender and blend until smooth.

5. We season with high-quality extra virgin olive oil, vinegar, delicious salt and pepper.

6. If it is too thick, you can dilute it with water. It tastes better if it stays in the fridge for at least a couple of hours, then all the flavors will bind together. Serve with finely chopped vegetables, you can add a few cubes of dried bread to season with olive oil. By the way, gazpacho can be served as a cold soup, but it is also customary to serve it in small glass jars as an aperitif, then gazpacho is simply drunk.

Let’s cook together!

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