



RECIPE FOR TRADITIONAL GAZPACHO:

Ingredients for 4 people:

- ▲ 1 kilo de tomatoes.
- ▲ 1/2 small onion.
- ▲ 1 small green peper.
- ▲ 1 small cucumber.
- ▲ 1 small cup or tbsp. of olive oil.
- ▲ 2 dessert spoons of vinager.
- ▲ 1 clove of garlic.
- ▲ 1 tbsp. salt.
- ▲ 200 grams of bread from the day before.
- ▲ 1/3 pt. water.

STEPS:

Chop the tomatoes, onion and green pepper.

Peel the clove of garlic and cucumber.

Cut the peeled cucumber into chunks.

Put the tomatoes, onion, peper, cucumber and garlic into a bowl.

Add the water, bread, vinager, olive oil and selt.

Mix all together with a mixer.

Stain off the mixture.

Leave the gazpacho to chill for at least an hour.

Serve the gazpacho in soup bowls garnished with chipped peper, cucumber and bread or crutons, serrano ham or boiled egg.



VIDEO:

http://www.youtube.com/watch?feature=player_embedded&v=N6Uq3YJMM_4