

Gazpacho

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by Babs

Gazpacho Adapted from The Kitchn	Prep time: 20 mins
<p>Makes 2-3 servings.</p> <p>Soup</p> <ul style="list-style-type: none">• 1 kg tomatoes• 1 medium cucumber• Slice of stale bread• 2 shallots• 2 garlic cloves• 2 shallots• 100 ml olive oil• 2 tsp white wine vinegar• 1 tsp salt <p>Garnish ideas</p> <ul style="list-style-type: none">• Green pepper• Croutons• Cucumber• Spring onions• Hard boiled egg• Olives• Spanish ham• Chopped herbs	
<ol style="list-style-type: none">1. Quarter the tomatoes and squeeze into a bowl with the bread, leave for 20 minutes.2. Peel and roughly chop the cucumber, shallots and garlic.3. Whizz everything in a blender while slowly adding the olive oil.4. Add the salt and vinegar and taste and adjust seasoning.5. Chill in the fridge for a couple of hours. <p>Serve with any of the garnishes above.</p>	