

Tasting, Sampling and Sharing with friends

Gazpacho



Ingredients Serves (6-8)

4 ripe tomatoes (cut into 4)
2 sticks celery (chop to smaller lengths)
3 red peppers (de-seeded and cut to smaller pieces)
2 banana shallots (diced)
1 cucumber (skinned and cut to smaller pieces)
2 small or 1 large clove garlic (grated)
Dessertspoon olive oil
3 caps red wine vinegar
Salt and pepper to taste
1 cup tomato juice (more if you want more liquid)
Tabasco (optional)

Method

If you have a food processor, whizz all the vegetables in small batches and place in a large bowl. Otherwise dice as small as possible add tomato juice then put in liquidiser.

Mix together when pulped into a large bowl and add, oil, vinegar, juice salt and pepper. If you like it spicy add Tabasco.

Chill for at least 3 hours or overnight.

You will notice the pulp separates and you see more juice, this happens because of the salt. Stir well before serving.

Serve with hot crusty rolls and decorate with chopped parsley.

If you enjoy a Bloody Mary in the summer you will love a Gazpacho Mary.

Irene Mellini 26th August 2014