



## Gazpacho

There are one hundred thousand recipes for this Spanish classic combination, el gazpacho.

I like this recipe from my friend Anita in Madrid.

## INGREDIENTS

GAZPACHO  
SERVES 6

Method: see episode 6 of i-cooktv

- Chop the tomatoes, peppers, cucumber and garlic.
- Put everything in the blender along with the olive oil, sherry vinegar and salt.
- Switch to maximum for at least ten minutes.
- Serve with finely chopped red pepper, tomato and a little olive oil.

Buon appetito!

Enjoy!

- 1 kilo of ripe plum tomatoes
- OR
- 1 Large can of chopped tomatoes
- ½ a red pepper
- 1 Green pepper
- 1 Cucumber
- 1 Piece of garlic
- 6 Soupspoons of extra virgin olive oil
- 2 Soupspoons of sweet sherry vinegar
- 1 Teaspoon of salt

