



CELEBRATE THE FLAVOR



# Gazpacho

**SERVINGS** 4-6 ⌚ **PREP TIME** 20 min **COOK TIME** 0 min

## INGREDIENTS

- 1 1/2-2 pounds ripe tomatoes
- 2 thick slices day-old bread (optional)
- 1 medium cucumber
- Shallot
- 1-2 cloves garlic
- 4-8 tbsp **LaFe Lemon Juice**, adjust to taste
- 1/4 cup extra-virgin olive oil
- Salt and pepper
- 2-3 tsp **LaFe Ground Cumin**

## DIRECTIONS

1. Quarter the tomatoes and remove the stem. Tear the bread into large chunks. Peel and roughly chop the cucumber, shallots, and garlic. Roughly chop or measure any extra ingredients being added. Set aside some of these vegetables for garnishing the finished gazpacho.
2. Put all the bread pieces into the bowl of a food processor or blender. Squeeze the tomato quarters over the bread then add them to the bowl. Let this sit for about 20 minutes to give the bread time to absorb the tomato juices and soften. (Skip this step for thinner gazpacho)
3. Pulse the tomatoes and bread until they form a rough porridge. Add the cucumber, shallots, garlic, vinegar, and a half teaspoon of salt. If you are using any other extra ingredients, add them in this step. Process continuously until the ingredients are liquified. A food processor will make gazpacho with more texture; a blender or immersion blender will make the gazpacho smoother.
4. With the blender running, stream in the olive oil. This helps it emulsify more evenly into the soup.
5. Taste test. Add salt or vinegar to taste. If you'd like it thinner, blend in a little water.
6. Transfer the soup to a storage container and refrigerate until chilled. This soup often tastes better the second day after the flavors have had time to settle with each other. Serve the soup garnished with reserved vegetables.