



## UNIT 6 / PRACTISE 1

## Gazpacho - Andalusian Vegetable Soup

### Ingredients

#### Soup

- 0,050 kg white bread
- 0,015 kg garlic, finely chopped
- 0,020 kg wine vinegar
- 0,025 kg water
- 0,600 kg chopped tomato flesh
- 0,100 kg green bell pepper, without seeds
- 0,030 kg olive oil

#### Garnish

- 50 g fine diced tomatoes
- 1 egg, hard boiled
- 50 g cucumber
- 50 g bread croutons
- some basil

### Directions

1. Soak bread, vinegar, garlic with water.
2. put all ingredients in blender
3. add cold vegetable broth - as required and blend everything
4. season and refine cold vegetable broth with salt, sugar, pepper, lemon juice as required
5. add toasted bread croutons, cubes of green bell pepper, hard boiled egg, cucumber and / or diced tomatoes.

### Notes

Fresh herbs such as basil, parsley, dill, thyme and sage can also be added.





**Co-funded by  
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