

Gazpacho

Who says you can't eat soup in warm weather? This gazpacho packs a healthy punch and is a refreshing treat any day of the week!

Yield: 6-8 servings

Prep Time: 3 hours

Ingredients:

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- 6oz rustic bread, cubed, crust removed*
- 800g (1 can) Ciao Italian Whole Peeled Tomatoes
- 1 green bell pepper
- 1 cucumber
- 1 red onion
- 1 large clove of garlic
- 6oz Olitalia Extra Virgin Olive Oil
- 2 tablespoons sherry vinegar
- Pinch of cumin
- Handful of oregano
- Salt and pepper, to taste

Recommendations

*We recommend using stale bread made with Caputo flour



Instructions:

1. Roughly chop the vegetables and garlic.
2. Place the cubed bread in a large mixing bowl. Top with a heavy pinch of salt, a handful of the Ciao Italian Whole Peeled Tomatoes, the chopped vegetables, garlic, a splash of Olitalia Extra Virgin Olive Oil, and sherry vinegar.
3. Add another pinch of salt.
4. Let the mixture sit for 20 minutes, allowing the juices to hydrate the bread.
5. Add the contents of the mixing bowl to a blender.
6. Add the remaining contents of the Ciao Italian Whole Peeled Tomatoes, cumin, oregano, and remaining Olitalia Extra Virgin Olive Oil.
7. Blend until smooth. Blend in batches as necessary.
8. Season to taste with sherry vinegar, salt, and pepper.
9. Strain the soup, and chill for a few hours for the best results.