

Beat the summer heat with this no-cook, Andalusian-style classic that needs only a knife and blender. For maximum flavor and freshness, prepare this refreshing soup during peak tomato season using the freshest vegetables, extra-virgin olive oil, and Spanish sherry vinegar. Produced exclusively in Spain's Jerez region, sherry vinegar is barrel-aged, with a nutty, mellow flavor and balanced acidity that adds a bright, slight tang to this traditional Spanish dish.

Start with a ratio of three-quarters tomatoes and adjust the vegetable quantities to your preferred taste. For a rustic and traditional version, add day-old crusty bread to thicken this staple Spanish soup.

Classic Tomato GAZPACHO SOUP

INGREDIENTS

- 2 lbs ripe Roma or Campari tomatoes, about 8-10
- 1 small seedless cucumber, peeled, roughly chopped
- ½ yellow, green, or red bell pepper
- ¼ cup/60 ml basil leaves, torn
- 1 garlic clove
- 3 tbsp+/45 ml aged sherry vinegar, to taste
- ½ cup/125 ml Extra-virgin Spanish olive oil, more if needed
- Sea salt and cracked pepper, to taste
- Optional
- 1 ½ cups/350 ml day-old bread, crusts removed, torn into small pieces; lightly moisten with water

Garnish

- Splash of extra-virgin olive oil
- 2 Roma or Campari, small diced or ½ pint cherry tomatoes, quartered
- ¼ seedless cucumber, peeled, finely diced
- ½ yellow, green, or red pepper, finely diced
- 1 tbsp/15 ml each fresh basil and chives, chopped
- Sea salt, to taste

METHOD

Combine the tomatoes, cucumber, bell pepper, torn basil, (soaked bread, if using), garlic, and sherry vinegar in a blender bowl, and blend until thick. The tomatoes' sweetness will determine the acidity; taste as you go and balance out the flavor by adding more sherry vinegar. Add the olive oil and season with salt and pepper to taste, then blend until smooth and emulsified. Strain if desired, and transfer the gazpacho to a glass pitcher, cover, and refrigerate for at least two hours.

Prepare the garnish - combine all of the ingredients together in a small bowl. Refrigerate until ready to serve.

To serve, pour chilled soup into individual bowls. Top with vegetable garnish, a drizzle of extra-virgin olive oil, and a sprinkle of chives, basil, and sea salt. Store any leftover soup in an airtight, non-reactive container in the refrigerator for up to three days.

plantwop

