

Recipe for gazpacho from "The trip goes to Costa del Sol", Politiken Publishers,
1995.

Make your own gazpacho

Many travelers visiting the Costa del Sol return home with warm memories of an ice-cold, mouth-watering tomato soup. Although the famous gazpacho soup tastes best in southern Spanish surroundings, many travelers want to refresh the gastronomic experience at home. And on a hot Danish summer day, you are sure of success with the guests.

Gaspazcho andaluz can be prepared in several ways, but all varieties contain tomatoes and green pepper. Try this recipe for six people.

In a bowl, mix finely chopped fresh vegetables: four large tomatoes, a green pepper, a cucumber, an onion and two cloves of garlic. To the mixture add a few slices of French bread soaked in water, two tablespoons of olive oil, two teaspoons of salt, a little crushed pepper and two tablespoons of wine vinegar. The mixture is diluted with water or tomato juice but be careful not to make the soup too thin.

Then cover the soup and place it in a refrigerator for at least three hours. Before serving, sprinkle small cubes of toasted French bread, cucumber cubes and chopped green pepper on the finished gazpacho.

Good appetite

We like best when we blend the soup, but it can also be eaten without being blended.

We never use green pepper but always red or yellow pepper as they are less sharp than the green one. Neither do we use garlic, nor do we sprinkle small cubes of toasted French bread, cucumber cubes and chopped green pepper on the finished gazpacho.

We always use tomato juice instead of water.

These additions to the recipe are thus our personal choice.