

GAZPACHO



Preparation : 15 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 6

- 1 Â½ lb ripe tomatoes - 1/3 red pepper - 3 tbsp olive oil - salt, pepper - 1/3 cucumber - 1 of garlic clove - 2 dashes lemon juice

1. Wash the vegetables.
2. Peel the cucumber. Remove the stalks of the other vegetables and deseed the red pepper.
3. Cut all the vegetables into large chunks and put them with the garlic in the bowl with the metal blade. Blend.
4. Season with the salt, pepper, lemon juice and olive oil. Pulse 2-3 times.
5. Chill for at least 3 hours before serving.

Chef's tip :

For a more sophisticated appetizer, garnish with vegetable dice before serving. If you are following the recipe for 2 people, use the Mini Bowl.

