

GAZPACHO



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

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Location:

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Bring the taste of Spain to your kitchen with this fresh-from-the-garden cold soup. It's perfect for a hot summer day!

Ingredients

- 2 cups (500 mL) ripe tomatoes, halved (cocktail, grape, cherry, or roma) --
- 1 large pepper, diced and cored (green, red, yellow, or orange)
- 1 medium cucumber, diced
- 1 small yellow onion, diced
- 1 large clove of garlic, peeled and roughly chopped
- 1 tbsp (15 mL) red wine vinegar
- 2 tbsp (30 mL) extra-virgin olive oil
- Salt and pepper, to taste
- 1 slice of bread or a small piece of day-old baguette
- Croutons, fresh basil, and cut red pepper for garnish (optional)

Preparation

1. In a blender, combine the diced tomatoes, pepper, cucumber, onion, garlic, red wine vinegar, olive oil, salt and pepper.

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2. Blend the ingredients, starting on low speed and increasing the speed to high for about two minutes, or until the mixture is smooth.
3. Break the piece of bread or baguette into pieces, then add to the blender.
4. Purée until smooth.
5. For a richer flavour, chill the soup in the fridge for at least one hour before serving.
6. When ready, ladle the soup into four small bowls and garnish as desired. Enjoy!