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Gazpacho

Level: Easy

Shared by Chef Andrew Thompson of Sophie's at Saks Fifth Avenue

Ingredients

10 very ripe plum tomatoes
4 large red peppers
1 English cucumber
1 red jalapeño
Half a crusty stale baguette
2 cloves of garlic
1oz of rock salt
1oz of sugar
1 cup of good quality red wine vinegar

Preparation

Chop all ingredients into 1/2 inch chunks, mix with sugar, salt and vinegar and leave for 48 hours, turning occasionally.

Blend in a food processor (not a blender) and strain through a medium colander. Adjust seasoning and serve very cold.

