Gazpacho (Vegan and Gluten Free Recipe)

- 1.1 Pounds of ripe tomatoes
- ½ Green pepper
- ½ Cucumber (peeled)
- 1 Garlic Clove
- ¾ EVOO
- 4 tablespoons red wine vinegar
- Salt

1. Blanch and peel the tomatoes and put them in the blender or in a pot if you only have a hand blender. Add the peeled cucumber and cut into pieces, the green pepper and the garlic clove
2. Grind everything for some seconds and then add the salt, vinegar and EVOO and add more or less of these three ingredients to taste
3. You can filter it with a cone strainer or not. I prefer it this way but my wife not so, it’s up to your taste 😊
4. Keep it in the refrigerator for an hour and serve it cold in individual cups with a side of diced cucumber, onion, tomato
5. For vegetarians, you can also add croutons and diced boiled egg

Salmorejo Cordobés

- 2.2 Pounds of ripe tomatoes
- 7 oz of inside of bread/sourdough (not the crust)
- Garlic clove
- EVOO
- Salt
- Spanish Ham
- Boiled egg

1. Wash tomatoes, cut them into pieces and put them on the blender or in a pot if you only have hand blender.
2. Grind them very well and filter them through a cone strainer
3. Return the tomato puree to the blender or the pot and add the inside of the bread, the garlic clove minced, a pinch of salt and ½ cup of EVOO
4. You must grind it until the EVOO emulsify and makes a thicker soup than gazpacho. You can continue adding a thin stream of EVOO until you get the desired consistency. Please, add salt to taste.
5. Keep it in the refrigerator for an hour and serve it cold in a soup plate with some diced Spanish ham and boiled egg
6. If you do not have Spanish Ham, I would suggest the next optional product:
   a. Calabrese from local Salume Beddu Producer for heat it up
   b. Cooked crispy duck bacon from Maple Leaf Farms
   c. Cooked crispy bacon