

Spanish / Andalusian

Soups & Stews

Classic Andalusian Cold Gazpacho Soup

⌚ Prep: 15m

🔥 Cook: 0m

🕒 Rest: 2h

Σ Total: 135m

🍽️ 4 servings



Video ref: Cocina con Carmen

MISE EN PLACE / INGREDIENTS [8]

- ☐ 2.2 lbs (1 kg) Ripe Roma or plum tomatoes
- ☐ 1 whole Italian sweet green pepper or Anaheim
- ☐ 1 small Peeled cucumber
- ☐ 1 clove Garlic clove, degermed
- ☐ 0.3 cup (75ml) Spanish extra virgin olive oil (Goya Extra Virgin)
- ☐ 2 tbsp Authentic Sherry vinegar (Vinagre de Jerez)
- ☐ 0.5 cup Ice-cold water (to adjust consistency)
- ☐ 1.5 tsp Fine sea salt

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Sherry Vinegar: Columela Sherry Vinegar
Aged in oak casks providing complex nutty acidity. • 📍
Vinegar aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Prep Produce

⌚ 5 min

Chop ripe Roma tomatoes, green pepper, and peeled cucumber. Split the garlic clove and remove its inner green germ.
✓ Checkpoint: Fresh vegetables prepped.
- 2

High-Speed Blend

⌚ 3 min

Blend chopped vegetables, garlic, 1.5 tsp sea salt, Sherry vinegar, and up to 1/2 cup ice-cold water at maximum speed for 3 full minutes.
✓ Checkpoint: Smooth homogenous puree.
- 3

Stream Olive Oil

⌚ 2 min

Drizzle in extra virgin olive oil in a steady stream with the motor running to emulsify into a pale velvet soup.
✓ Checkpoint: Pale salmon-orange silky soup.
- 4

Strain & Chill

⌚ 2h (120m)

Pass through a fine-mesh sieve to catch stray skins and seeds. Chill at least 2 hours (120 minutes) before serving ice-cold.
✓ Checkpoint: Ice-cold velvety gazpacho.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: ≤40°F (4°C) MANDATORY COLD-HOLDING TEMPERATURE (THOROUGHLY WASHED RAW PRODUCE)**
Cold Raw Soup Food Safety: Because gazpacho is an uncooked raw vegetable emulsion, wash all tomatoes, cucumbers, and peppers thoroughly under running water before blending, and refrigerate promptly at ≤40°F (4°C) (never leave in the 40°F–140°F temperature danger zone for more than 2 hours).

👁️ **MASTER DONENESS CHECKPOINT:**
Pale orange silky emulsion with zero seed or skin grit, served ice-cold.

🔬 **WHY IT WORKS:**
High-Speed Olive Oil Emulsion:
Drizzling olive oil into the blender creates a stable lipid-water emulsion, yielding a creamy velvety mouthfeel without dairy.

⚠️ **TROUBLESHOOTING:**
Harsh garlic aftertaste: Split garlic clove and flick out green bitter core before blending.