

Authentic Chilled

Andalusian Gazpacho

Prep: 15m

Cook: 0m

Rest: 2h

Total: 135m

4 servings



Video ref: Spain on a Fork (Albert Bevia)

MISE EN PLACE / INGREDIENTS

[8]

- ☐ 2 lbs Ripe, fragrant Roma or plum tomatoes, quartered
- ☐ 1 unit Italian green frying pepper or green bell pepper
- ☐ 1 medium Cucumber, peeled and roughly chopped
- ☐ 1 clove Fresh garlic clove, germ removed
- ☐ 1 thick slice Stale crustless white bread, soaked in cold water and squeezed
- ☐ 2 tbs Authentic Spanish Sherry Vinegar (Vinagre de Jerez) (Columela)
- ☐ 0.33 cup Spanish extra virgin olive oil
- ☐ 1.5 tsp Fine sea salt

US SUPERMARKET BRAND GUIDE

Spanish Sherry Vinegar: Columela Spanish Sherry Vinegar
Oak-barrel aged vinegar with nutty depth that transforms raw summer vegetables. • Vinegar section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Roughly Chop Vegetables

5 min

Chop tomatoes, pepper, cucumber, and garlic into blender pitcher.
✓ Checkpoint: Blender carafe loaded with fresh produce.
- 2

High-Speed Blend

3 min

Add soaked bread, sherry vinegar, and sea salt. Puree on high for 2 full minutes until pulverized and smooth.
✓ Checkpoint: Smooth red puree.
- 3

Emulsify with Olive Oil

2 min

With blender running on medium speed, drizzle olive oil through the lid opening until soup changes to an opaque creamy salmon color.
✓ Checkpoint: Velvety, luminous salmon-pink emulsion.
- 4

Strain & Deeply Chill

2h (120m)

Press through a fine-mesh strainer into a pitcher, discarding skins and seeds. Chill in refrigerator for at least 2 hours before serving ice-cold.
✓ Checkpoint: Ice-cold, refreshing 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:
Silky, creamy salmon-pink emulsion served ice-cold, bursting with garden-fresh sweetness, peppery olive oil, and vibrant acidity.

WHY IT WORKS:
Slow Stream Olive Oil Emulsification: Streaming olive oil into running blades forces oil droplets to form a suspension with the vegetable water and bread starch, turning the gazpacho into a luxurious creamy potion without adding any dairy.

TROUBLESHOOTING:
The soup has a grainy mouthfeel with tomato seeds: Always pass the blended mixture through a fine-mesh sieve, using the back of a ladle to extract pure silky liquid.