

Eat The View

Recipes and Tips

Gazpacho

1200 gr peeling and chopped ripe tomatoes, approx. 6 large ones
1 red onion, finely chopped
1 cucumber, peeled, seeded and chopped
1 red bell pepper, chopped
2 celery stalks, chopped
2 spring onions chopped
1 clove garlic, minced
1 425 gr can of crushed tomatoes
59 ml of red wine vinegar
59 ml of extra virgin olive oil
Juice of ½ a lemon
1 teaspoon Worcestershire sauce
1 teaspoon of honey
1 teaspoon basil
Salt and pepper to taste

You can puree it all, you can leave it all chunky. I puree about 2/3^{rds}

Chill for several hours or overnight to allow the flavours to blend in a non-reactive container.