

# Classic Andalusian Gazpacho

Yield: Makes 4 servings

Active Time: 30 minutes

Total Time: 3 1/2 hours

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Adapted from El Faro, Cádiz, Spain

## Ingredients

- 1 (2-inch-long) piece baguette, crust discarded
- 2 garlic cloves
- 2 teaspoons salt
- 2 tablespoons Sherry vinegar (preferably "reserva"), or to taste
- 1 teaspoon sugar
- 1/2 teaspoon ground cumin (optional)
- 2 1/2 lb ripe tomatoes, cored and quartered (preferably heirloom, if available)
- 1/2 cup mild extra-virgin olive oil (preferably Andalusian *hojiblanca*)
  
- Garnish: finely chopped red and green bell peppers

## Preparation

Soak bread in 1/2 cup water 1 minute, then squeeze dry, discarding soaking water.

Mash garlic to a paste with salt using a mortar and pestle (or mince and mash with a large knife). Blend garlic paste, bread, 2 tablespoons vinegar, sugar, cumin, and half of tomatoes in a food processor until tomatoes are very finely chopped. Add remaining tomatoes with motor running and, when very finely chopped, gradually add oil in a slow stream, blending until as smooth as possible, about 1 minute.

Force soup through a sieve into a bowl, pressing firmly on solids. Discard solids.

Transfer to a glass container and chill, covered, until cold, about 3 hours. Season with salt and vinegar before serving.

Cooks' note: ·Gazpacho can be chilled up to 2 days.