



## Andalusian Gazpacho

### Ingredients

1/2 Pound of ripe tomato  
1/2 green pepper  
1 clove garlic  
1/2 cucumber  
1 tablespoon of olive oil  
4 tablespoons of wine vinegar  
1 slice of white bread  
Fine salt

### Method

Place the tomatoes in the blender glass, add the peeled and chopped cucumber, the pepper, garlic and bread soaked in water. Mash for a few seconds and add salt, vinegar and oil, trying to rectify if necessary.

Serve the Andalusian gazpacho in individual cups accompanied by a side dish of bread, cucumber, onion, tomato and hard-boiled egg.