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## VITAL STATISTICS

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### Preparation Time

20 minutes

### Cooking Time

15 minutes

### Serves

4

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## INGREDIENTS

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2 slices bread, crusts removed  
4 tbsp red wine vinegar  
450g ripe tomatoes, de-seeded & chopped  
1 small red onion, chopped  
2 tsp Bart Garlic in Sunflower Oil  
1 tsp Bart Harissa Paste  
1 red pepper, chopped  
1 cucumber, peeled & chopped  
5 tbsp extra virgin olive oil  
salt & pepper

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## ANDALUCIAN GAZPACHO

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Tear the bread into pieces and place in a dish with the red wine vinegar and leave to soak.

Place the tomatoes, onion, garlic and harissa in a blender. Add the red pepper and cucumber, reserving 1 tbsp of each for garnish. Process until well blended then add the soaked bread. Continue to process while slowly pouring in the olive oil.

When emulsified, season with salt and pepper. Transfer to a bowl and chill until very cold. Place some ice cubes in four bowls. Pour in the soup and garnish with the chopped red pepper and cucumber.