

Gazpacho Soup - Past Mistress Pattenmaker Eileen Eskenzi



Approximately 8 servings

This is a cold, and delectably flavoursome soup. It's a family favourite which can be taken in a flask on picnics. Truly nutritious and although the ingredients seem endless, if you relish a refreshing summer soup - this is a dish to satisfy the eye and your palate!. Once tried you will be addicted, so please let me know if you enjoy it.

EQUIPMENT:-

A large bowl and a Liquidiser or Stick Blender

INGREDIENTS:-

1/2-3/4 (about 6") cucumber, peeled and roughly chopped
1 crisp red pepper
2 400g tins Plum tomato preferably in tomato juice
2 x 1 litre cartons of tomato juice. - (plus another carton prior to serving)
1 tablespoon Tomato Paste
2 tablespoon Tomato Ketchup
1 medium sized onion, quartered
3-4 large sticks crisp celery depending on size
1 large lemon - grated rind and juice
1 tablespoon Worcestershire Sauce
3-4 slices lightly toasted bread (depending on size of loaf)
2 Tablespoons good olive oil
1 Tablespoon cider vinegar
2-3 peeled, crushed cloves garlic
1 Tablespoon Sweet Chilli sauce
1/2 teaspoon of caraway seeds.
Salt and freshly ground pepper to taste

METHOD - Dead Simple!

Whiz all ingredients together in a Liquidiser OR in the large bowl and blend with a Blender Stick until smooth.

Pour the Gazpacho into a lidded container and refrigerate, preferably overnight so that the flavours can meld. It should be served well chilled.

NEXT DAY:-

1 carton chilled Tomato Juice.

Give the soup a stir because it will be quite thick. Now add half the juice from the carton and taste the soup, perhaps adding entire carton, and according to your palate, add a little more lemon juice, or perhaps an extra drop of Worcestershire Sauce to give extra UMPH!. The consistency and taste depends on how thick and flavoursome you like the Gazpacho.

TO SERVE on a platter - in separate sections - so that each guest can help themselves to their favoured flavour. I add a tablespoon of each into my soup bowl to give a crunchy flavoursome mix. Yum!

A SELECTION OF:-

Crisply fried Croutons* - 4-5 slices of bread, diced and fried in oil until golden.

1/2 Yellow Pepper and 1/2 red pepper, diced

3 stalks of celery, diced.

1/2 red onion and 3 sprigs Spring onions plus green part, diced

1/2-3/4 unpeeled cucumber, diced.

You won't find Gazpacho in a recipe book because it's been tried and tested 'BY MOI' over a period of years. EnJOY!

*Any remaining croutons can be stored in a lidded container and scattered over salads.