

# GAZPACHO

## SOUP



*Yield 30 pax*

750g red capsicum

2000g tomato petals

150g green capsicum

180g white onion

600g cucumber

4½ garlic cloves

7 red chilis (seeds removed)

120g old sour dough bread

Sea salt

Black pepper

Red wine vinegar

300ml olive oil

1 cup ice

Chop all the ingredients and place in a bowl. Add the sea salt, pepper and vinegar and leave to sit in the fridge for one to two hours. Puree the mix, taste for seasoning and slowly mix in the ice followed by the olive oil until it becomes silky. Serve with toasted sourdough bread.