

# Gazpacho Barcelona

Sally and I took a cooking class in Barcelona. This first dish was this delicious gazpacho. Rose, our instructor, pointed out that this dish is more like a smoothie than a soup because it isn't cooked. She showed us some tricks to making it very smooth and silky. It may be made the day before.



## Ingredients:

- 500 grams of seedless watermelon
- 7 oz. (1 small can) cooked beets
- 1/2 of a small cucumber
- 1/2 sweet onion
- 1/2 small green pepper
- 1/2 small red pepper
- 6 ripe Roma tomatoes
- 1 cup cold water
- 1 garlic clove
- 1 cup olive oil
- 1 tsp. salt
- 1/3 cup sherry vinegar
- Olive oil, salt, croutons for garnish

## Equipment:

- Box grater
- Juice blender

## Gazpacho:

<input checked="" type="checkbox"/>	Directions	Time
	Chop 500 grams of seedless watermelon	2
	Cut tomatoes in half lengthwise and then separate the pulp from the skins using a box grater. Discard skins.	5
	Peel and dice 1/2 of a small cucumber	2
	Peel and dice 1/2 of a small onion (see <a href="#">Youtube</a> )	2
	Remove seeds and white membrane from 1/2 small green pepper and 1/2 small red bell pepper and chop	2
	Open, drain, and chop beets	2
	Peel garlic, cut in half lengthwise, and remove center sprout	1
	Put vegetables in a bowl, add 1 cup water, 1 cup olive oil, 1 tsp. salt and 1/3 cup sherry vinegar	2
	Macerate by hand	5
	Refrigerate overnight	12 hrs.
	Blend in batches until very smooth (pulse 2 min. each)	4
	Refrigerate until time to serve, minimum 1/2 hr	30
	Garnish and serve	1
	Total 12 hrs. + 58 min	