

HOW TO PREPARE “GAZPACHO”



READY IN: 10 mins SERVES: 4-6

INGREDIENTS:

-5 tomatoes -An onion -Vinegar
-A pepper -A garlic clove -Salt
-A cucumber -Olive oil

DIRECTIONS:

1. Peel the cucumber, the onion and the garlic and cut all the veggies.
2. Triture them in the mixer.
3. Add a spoon of vinegar, four spoons of olive oil and a bit of salt.
4. Serve it cold and enjoy.

BY LOURDES JIMÉNEZ VALIENTE

