



**UCDAVIS**

**Honey and Pollination Center**

at the Robert Mondavi Institute

# Andalusian Gazpacho Recipe



- 2 ½ lbs of ripe tomatoes
- 1 small cucumber
- 1 medium red bell pepper, seeded
- ½ small red onion peeled
- 2 small garlic cloves, peeled
- 3 (or more) tablespoons good olive oil
- 2 tablespoons wine vinegar
- 1 teaspoon Coriander honey
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- ½ teaspoon cumin
- 1 thick slice of rustic bread, crusts removed

## What to do:

Prepare your ingredients: Cut the tomatoes into smaller pieces. Cut away the hard stem end and remove any fibrous sections. If necessary, seed the cucumber and cut into 2 inch sections. Cut the red pepper removing the core and the seeds.

## Purée:

In a blender (or a food processor) combine everything together for about a minute - except the bread.

Next: remove the top and slip the bread into the puree and let it sit for a couple minutes until it is fully soaked through. Put the top on and blend again until everything is thoroughly combined and smooth. Taste and adjust your seasoning. You might need more cumin, olive oil, pepper or – if the flavor is a bit sharp – some more honey.

## Chill:

It takes several hours to get the gazpacho to the right temperature. Serve cold and with an assortment of toppings: homemade croutons or cheesy bread, fresh basil, a drizzle of olive oil.