

CAFE BA·BA·REEBA!
TAPAS · PINTXOS · SANGRIA

GAZPACHO

Yield: 4 Servings



INGREDIENTS

2 large Roma tomatoes, quartered
1 small red bell pepper, chopped
½ large cucumber, peeled and chopped
½ jalapeño, seeded
1 small garlic clove, smashed
1 cup tomato juice
2 Tbsp. extra virgin olive oil
2 Tbsp. neutral oil (like canola or vegetable)
1 Tbsp. red wine vinegar
¼ tsp. sweet pimentón (Spanish paprika)
1 tsp. sugar
½ tsp. kosher salt (or to taste)
Pinch of white pepper (or black pepper if that's what you have)

METHOD

1. Combine all ingredients in a large mixing bowl or container.
2. Cover and refrigerate overnight to let the flavors meld.
3. The next day, blend until smooth using a regular blender or immersion blender. For a chunkier texture, pulse a few times instead of fully puréeing.
4. Optional: Strain through a fine mesh sieve for a smoother finish.
5. Taste and adjust seasoning as needed—add more vinegar for brightness, more salt to deepen the flavor, or a little extra olive oil for richness.

