GAZPACHO RECIPE

GAZPACHO IS A COLD SOUP PERFECT FOR HOT SUMMER DAYS. HERE'S HOW TO MAKE IT:

INGREDIENTS:

- 4 LARGE TOMATOES,
- 1/2 CUP OF OLIVE OIL,
- 2 CLOVES OF GARLIC,
- 1 CUP OF WATER,
- SALT AND PEPPER,
- 2 TABLESPOONS OF VINEGAR



- 1. Chop the tomatoes.
- 2. Blend the chopped tomatoes with garlic, salt, pepper, and olive oil until smooth.
- 3. Add water gradually while blending until you get the desired consistency.
- 4. Pour the gazpacho into a bowl.
- 5. Chill in the fridge for at least an hour before serving.
- 6. Add vinegar on top for extra flavour.
- 7. Enjoy your homemade gazpacho!

LIVEWORKSHEETS