

Beckett's Farm








STARTERS

Gazpacho



Method



-  2lb tomatoes, roughly chopped
-  1 green pepper, deseeded and chopped
-  1 red onion, chopped
-  ½ cucumber, peeled
-  2 garlic cloves, peeled and chopped
-  50ml rapeseed oil
-  Salt and pepper

1. Place all vegetables and garlic into a food processor and blend until smooth. Pass the mixture through a sieve to remove the pulp and skin, and discard
2. Pour soup back into food processor and blend again, while slowly pouring in rapeseed oil until well combined. Season with salt and pepper
3. Transfer the soup to a container and chill in fridge until ready to serve, serve soup cold with granary rolls

