

# Allez 'zpacho!



Serves: 4



Cooking Time: 45 minutes



Level: Easy



## INGREDIENTS

2 lbs heirloom tomatoes of your choice, dark red preferred

1/2 of 1 English cucumber, peeled

1 teaspoon pimenton de la vera, or piment d'espette (Spanish paprika)

1/4 cup good quality Spanish sherry vinegar\*

1/4 cup Spanish extra virgin olive oil, such as Columela or Pons

Generous pinch of saffron

1-2 clove garlic

2 or 3 chunks of day old bread, crust removed, softened with water

sea salt

## PREPARATION

1. Blanch and peel the tomatoes. Cut them into large chunks

2. Peel and chop the cucumber. Roughly chop the garlic

3. Soak the saffron in a very small bowl with just enough water to cover

4. Place all of the ingredients, including the water from the saffron into a powerful blender.

5. Begin by pulsing a few times and then up the speed to full on liquefy.

6. Strain into a bowl (don't skip this step!) and refrigerate for at least one to two hours. The purpose of the straining step is to remove any seeds and give you a smooth texture

Presentation: you may need to use a whisk briefly if the oil has begun to separate. Taste for salt.