

# CHEF JUSTIN GRILLI'S GAZPACHO DE ANDALUZ

ROCKLAND PLACE  
A WATERMARK COMMUNITY

**2 1/2 lbs ripe tomatoes**  
**1 large green bell pepper**  
**1 large red onion**  
**1 English cucumber – peeled and seeded**  
**2 cloves of garlic**  
**1 bunch flat leaf Italian parsley, rough  
chopped + several Tbsp minced for service**  
**1 bunch fresh basil - rough chopped +  
several Tbsp chiffonade for service**  
**1 cup cubed day old or toasted/grilled bread  
(preferably sourdough or something a bit a crusty)**

**1/4 cup sherry wine vinegar**  
**1/2 cup extra virgin olive oil**  
**Salt**  
**Pepper**  
**1 tsp chipotle powder or smoked paprika,  
optional**  
**Sugar or honey to balance acidity, optional**

Prepare a large bowl of ice water. Bring a large pot of water to a boil. Score the bottoms of the tomatoes with an "X" and remove the cores. Place the tomatoes into the boiling water for thirty seconds, then place them

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directly into the ice bath. This will loosen the skins, which should slide right off. Place a fine mesh strainer over a bowl. Cut the tomatoes into quarters and squeeze the seeds out over the bowl. The goal is to catch all of the liquid and remove the seeds. Rough chop the remaining vegetables and place all together in the bowl with the bread, herbs, sherry vinegar and oil. Allow the food to rest for fifteen minutes, then puree in a blender. Salt and pepper to taste.

Once blended, you can adjust the consistency to your liking by adding more vegetables or bread to thicken, or canned tomato juice to thin. Likewise, the acidity can be balanced through an addition of either more vinegar (for more acidity), or sugar/honey (for less acidity). For a smoky flavor, add 1 tsp of smoked paprika. For a smoky or spicy flavor, add 1 tsp of chipotle powder. Once fully refrigerated, the soup will need to be seasoned again before serving, as cold foods don't allow the tongue to perceive seasonings as fully. When serving, top each bowl with a drizzle of both oil and vinegar, and a large pinch of chopped herbs. Makes 6 servings.

NOTE: This dish benefits GREATLY from an overnight rest, so make it the day before serving!