Pomì
O Così. O Pomì.

Gazpacho



Preparation time: 30 min
Difficulty: Medium

Ingredients

- Cucumbers: 1 x 250 g
- Extra virgin olive (EVO) oil: 100 ml
- Garlic: 1 clover
- Green Pepper: 1 x 200 g
- Red Pepper: 1 x 250 g
- Red onions: 100 g
- Salt and Pepper: to taste
- Stale bread (soft part): 150 g
- White-wine Vinegar: 90 ml

Preparation

Remove the bread crust and put the inside part in a bowl. Pour vinegar and water and marinate until they are almost completely absorbed, then drain it in a colander and let it rest.
Peel the cucumber and slice it round. Clean the peppers, remove interior and seeds and julienne them. In the end peel and wash the red onion and the garlic, then mince and mix them with the vegetables and the **Pomì organic tomato puree** in a electric mixer, obtaining a smooth and homogeneous sauce.
Filter it in a bowl, add the cooled soaked bread and mix all with the electric blender.
Season to taste and leave the sauce in the fridge for a few hours.
Stick-cut raw cucumbers, carrots and peppers to accompany and serve with bread crostini, lime slices and a little EVO oil.

For this recipe we used:

Organic Tomato Puree 750 ml

