



## Gazpacho



**Time:** 10 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Strained Tomatoes 500g 200 gr
- Cantabrian anchovies in oil 4
- Carrot, celery and radish for garnishing
- Cucumber 25 gr
- Egg 1
- Extra virgin olive oil to taste
- Onion 20 gr
- Oregano to taste
- Pepper 50 gr
- Salt to taste
- Water 50 ml

**For this recipe we used:**



## Preparation

1. Hard boil the egg for about 8 minutes.
2. Peel the cucumber and the onion; clean the pepper and remove the seeds and white filaments.
3. Cut the vegetables, place them in an immersion blender, add salt, pepper, a drizzle of oil, the **Pomi strained tomatoes** and water and blend for about 1 minute.
4. Cut the radish into round slices and also put aside some stalks of celery and slices of pepper.
5. Peel the egg and cut it in half.
6. Pour the blended tomato in the individual plates and add 1/2 of the egg, the julienned and round sliced vegetables and complete with the anchovies and some oregano leaves.