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**Botanic Cottage Community Cook Club 10th June 2020**

**Gazpacho soup**

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Ingredients

* 5 tomatoes
* 1/2 cucumber
* 1 red pepper
* 3 spring onions, trimmed
* 2 cloves garlic
* 1 tablespoon wine vinegar
* 1 tablespoon tomato puree
* 3 stalks celery
* Salt and pepper to taste

To serve - A few celery leaves or some fresh parsley (optional) and a little extra virgin olive oil.

You will need a chopping board, a knife and a jug or pan that will fit in your fridge.

Serves 4

Method

1. Chop all the vegetables roughly, reserving half a tomato for later.

2. Using a blender, whizz all of the ingredients in batches with a little water, adding to the pot or jug as you go.

3. Mix well, adding a little extra water if you like.

4. Cool in the fridge until ready to serve.

5. Dice the remaining half a tomato.

6. Pour into bowls and garnish with some chopped tomato, chopped herbs if using and a little drizzle of extra virgin olive oil.