



# ROASTED BELL PEPPER - GAZPACHO

## INGREDIENTS

- 1 can with roasted bell peppers
- 2 cloves of garlic
- 2 slices of bread
- 10 grams of fresh oregano leaves
- 1 - 2 tablespoons white wine vinegar
- 2 - 3 tablespoons of olive oil

## DIRECTIONS

Slice the slices of bread in cubes. Cut the garlic fine.

Smash the bell peppers with liquid, garlic, bread cubes and 1 tablespoon of oregano in a food processor.

Add the white wine vinegar and the olive oil, 350 ml of water and some black pepper.

Mix all till a smooth creamy soup.

Pour the soup in a jug and let it be cold through and through in the fridge for 2 - 3 hours.

Season the cold soup again with black pepper and pour in glasses.

Garnish with oregano leaves.

FIRST COURSE

4 PERSONS

TIME: 10 MINUTES + 2 - 3 HOURS

TO COOL

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