



Gazpacho with Ras el Hanout

Ingredients:

1 large sweet red pepper, chopped
2 TBL olive oil
2-3 tsp Ras el Hanout
2 TBL Sherry vinegar
2 TBL olive oil
4 large plum tomatoes, chopped
4 Lebanese cucumbers, chopped
½ small red onion
2 TBL parsley
3 cups good strained tomato sauce or puree or passata
1 cup cold water
Squeeze of lemon
2 tbl parsley
Drizzle of olive oil
Fleur de sel

Instructions:

1 - Sauté red pepper in 2 TBL olive oil until soft.
2 - Add Ras el Hanout and cook for 2-3 minutes. Take off heat and let cool.
3 - In a food processor, add cold spiced pepper, vinegar, olive oil, tomatoes, cucumbers, onion and parsley. Process until smooth and Season with salt.
4 - Add tomato puree and mix well. Adjust salt and squeeze a bit of lemon.
5 - Add cold water until you get desired consistency (shouldn't be too thick). Refrigerate for a couple of hours.
6 - Serve and garnish with chopped parsley and a drizzle of olive oil and fleur de sel.

Spices Used: Ras el Hanout

8 Servings

Prep Time: 20 mins

Cook Time: 5-10 mins