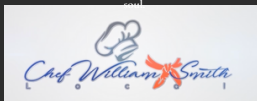


Andalusian Gazpacho has always fascinated me — it's fresh, vibrant, and alive with seasonal flavor. Traditionally from southern Spain, it was once a humble peasant dish made by farmers to stay cool during harvest season, using ripe tomatoes, olive oil, and stale bread. I fell in love with it while cooking in the UK, where I learned to appreciate its balance of simplicity and refinement. Back home in Bermuda, gazpacho became more than just a meal — it was my father's favourite comfort food. I'd often make it after long days in the kitchen, and watching him enjoy that first chilled spoonful reminded me that the best dishes don't just feed the body — they nourish the soul.



- Ingredients
- 6 ripe tomatoes, chopped
- 1 small cucumber, peeled and diced
- 1 small red bell pepper, chopped
- ½ small red onion, chopped
- 2 cloves garlic, minced
- 3 tbsp extra virgin olive oil
- 2 tbsp red wine vinegar
- 1 slice of stale bread, soaked in a little water (optional for thickness)
- Salt and freshly ground black pepper, to taste
- Fresh basil or parsley, for garnish



Classic Andalusian Gazpacho



Serves: 4



PrePrep Time: 15 mins |
Chill Time: 1 hr | Total
Time: 1 hr 15 mins

Method

1. Prepare the Vegetables:
2. Roughly chop the tomatoes, cucumber, bell pepper, and onion. Add to a blender with garlic, olive oil, vinegar, soaked bread (if using), salt, and pepper.
3. Blend Until Smooth:
4. Blend on high speed until creamy and smooth. Taste and adjust seasoning to your liking.
5. Chill Well:
6. Transfer to a jug or bowl, cover, and refrigerate for at least 1 hour to allow flavors to develop.
7. Serve Cold:
8. Pour into chilled bowls or glasses. Drizzle with olive oil and garnish with chopped herbs or diced vegetables for texture.

CHEF WILL'S TIPS:

- Chef Will's!
- "Gazpacho is one of those dishes that proves simplicity can be powerful. I first discovered it while training with chefs who admired Spain's respect for seasonal produce. It's cooling, vibrant, and perfect for Bermuda's warm days — a taste of the Mediterranean that fits beautifully into island life."
- Chef William Smith Local
- www.willsmithskitchen.com
- [#WillSmithKitchen](https://www.instagram.com/WillSmithKitchen/) "Bringing Local Flavor to Every Table"