



GAZPACHO ANDALUZ

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 200 ml** vegetable stock
- 1/3** cucumber
- 170 g** tomatoes
- 1/2** red pepper
- 1** clove of garlic
- 5 tbsp.** tomato paste
- 10 ml** lemon juice
- 30 g** white bread
- 1** pinch of sugar
- 1** pinch of salt
- 1** pinch of pepper
- 20 ml** olive oil
- Chilli sauce to taste

PREPARATION

Finely chop the vegetables and puree them together with the remaining ingredients in a stand mixer. Add olive oil while blending. Season to taste.

Strain the mixture through the Kisag Funnel & Sieve directly into the Kisag Whipper 0.5 L. Insert a Kisag Whipper Charger and shake vigorously. Chill for 1-2 hours.

→ **Tip:** Garnish with diced vegetables such as cucumber, green pepper and peeled tomatoes and serve with grilled prawns or fish.

Enjoy Cooking!

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