

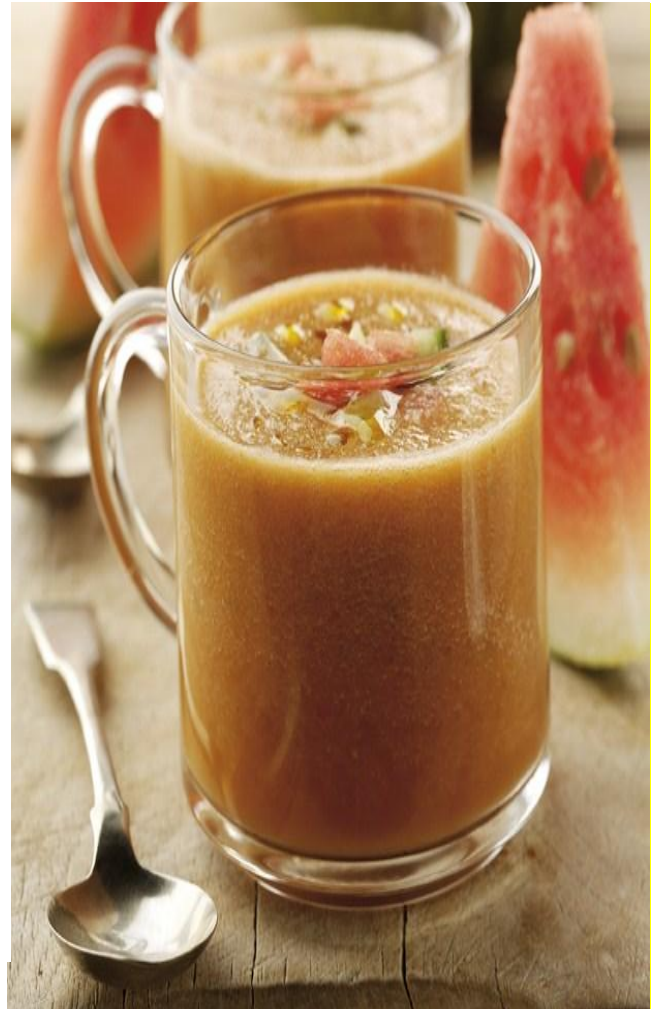
## Andalusia Watermelon Gazpacho

Serves 6-8

Preparation time: 20 minutes

### Ingredients:

1 kg watermelon, peeled and chopped  
1 onion, chopped  
1 green pepper, deseeded and chopped  
1 red pepper, deseeded and chopped  
3 cloves of garlic, crushed  
200g bread – slightly stale  
1 cucumber, roughly chopped  
2 tbsp olive oil  
2 tbsp sherry vinegar  
Salt and pepper to taste



### Method:

- 1 Keep a few chunks of watermelon back to garnish.
- 2 Place all the remaining ingredients apart from the oil, vinegar and seasoning into a blender. Blend until smooth.
- 3 Stir in the olive oil, vinegar and season to taste.
- 4 Serve cold in a cup, topped with the remaining finely chopped watermelon.

**Tips:** Put in an airtight, watertight container or flask and take on a picnic.