

## Gazpacho "Andaluz"

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Andalusian appetizer with tomatoes



1 x sugar  
1 x pepper  
30 ml olive oil  
1 x onion(s)  
350 g tomato(es)  
70 g white bread  
1 x chili sauce

1 x salt  
15 ml lemon juice  
2 tbsp. tomato paste  
0.5 x cucumber(s)  
0.3 x red bell pepper  
0.5 tsp. garlic puree

### Preparation:

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Chop the vegetables finely and puree with the white bread in a blender until smooth. While mixing, add the olive oil and season to taste. Pass through the iSi funnel & sieve directly into the 0.5 L (~17 fl. oz.) iSi Whipper. Screw on 1 iSi cream charger and shake vigorously. Refrigerate for 1-2 hours.

### Serving Suggestion:

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Garnish with diced vegetables such as cucumber, green pepper and skinned tomatoes, and serve with grilled prawns or fish.

Double the ingredients for a 1 L (~34 fl. oz.) iSi Whipper. Screw on 2 iSi cream chargers one after the other. Shake vigorously after attaching each charger. Halve the ingredients if using a 0.25 L (~8.5 fl. oz.) iSi Whipper.

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**Difficulty:** easy **Preparation time:** 45 **Suitable for:** Gourmet Whip, Thermo Whip, Thermo Xpress Whip  
**Other factors:** Vegetarian