

CLASSIC ANDALUSIAN GAZPACHO

Adapted from Restaurant El Faro in Cádiz, Spain (Gourmet magazine, August 2002)

The classic Andalusian gazpacho is found all over the region with, according to the authors of this recipe, surprisingly few variations; most chefs prefer to allow the pure taste of the tomatoes, Sherry vinegar, and olive oil to shine through.

Any ripe tomatoes will suffice for this recipe, but we are partial to the "Sun Gold" cherry tomato. The result is like sunshine in a bowl.

Yield: **Makes 1/2 GALLON**, approx. 4 to 8 servings (depending on serving size)

Active Time: 30 minutes

Total Time: 3 1/2 hours (including chilling time)

1 (3-inch-long) piece baguette

4 garlic cloves

1 teaspoon salt

3 tablespoons Sherry vinegar "reserva" (or similar)

1 teaspoon raw sugar (can substitute refined sugar, or omit)

4 lbs. ripe tomatoes (whole cherries or cored and quartered if larger)

2/3 cup extra-virgin Andalusian olive oil (or similar)

Soak bread in 1/2 cup water 1 minute, then squeeze dry, discarding soaking water.

Mince garlic and sweat it with a little olive oil, salt, and fresh-cracked white pepper in a ramekin in the microwave (or in a small skillet over a low flame).

Place the garlic, bread, salt, vinegar, sugar, and half of the tomatoes in a food processor with the cutting blade and process until tomatoes are very finely chopped. Gradually add half of the oil in a slow stream, blending until as smooth as possible, about 1 minute. Put this first half of the soup into a Foley food mill (or similar fine sieve tool) and force into a large bowl, pressing firmly on solids. Discard solids.

Place the other half of the tomatoes in the food processor and process until they are very finely chopped. Gradually add the remaining half of the oil in a slow stream, blending until as smooth as possible, about 1 minute.

Put this second half of the soup into the mill (or sieve) and force into the large bowl, pressing firmly on solids. Discard solids. Whisk together the combined soup thoroughly and transfer to a 1/2-gallon glass jar and chill, covered, until cold, at least 3 hours or overnight.

Adjust final seasoning with salt, pepper, and vinegar before serving.

Garnish possibilities: sprinkling of Aleppo pepper, dollop of creme fraiche, strewn snipped chives, finely chopped cucumber, dollop of greek yogurt, cucumber raita, chopped hard-boiled egg . . .