

HUERTA

XI JORNADAS GASTRONÓMICAS

PUERTA CAI BAR

Gaspacho caliente (Hot gazpacho)

Chef
Cristóbal de Alba Sánchez



1^{er}
TRADICIONAL
2019

INGREDIENTS

Green pepper, tomato,
garlic,
salt and country bread,
Wild asparagus,
olive oil,
roasted red and
green peppers.

THIS IS HOW IT IS DONE

- 1 Crush the green peppers, garlic and salt in a mortar.
- 2 Blanch the tomatoes, peel and mash together, season with oil and stir.
- 3 Soak the bread in the tomato water, drain and add the bread to the mixture, stirring constantly.
- 4 Once it has reached the desired consistency, place the wild asparagus and the roasted peppers on the top.

TIPS AND ADVICE

*Keep stirring and serve
freshly cooked.*

✓ 20 Min
Medium

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