

GAZPACHO "BRESC STYLE"



INGREDIENTS

4 

- 400 g tomatoes
- 1 cucumber
- 1 stalk celery
- 30 g Bresc Sweet pepper puree
- 30 g Bresc Freshly chopped garlic
- 5 g Bresc Aio e limone
- 30 g Bresc Strattu di pomodoro
- 10 g olive oil

USED BRESC PRODUCTS



Freshly chopped Spanish garlic 450g



Grilled bell pepper puree 450g



Parrillada Aio e Limone 450g



Strattu di pomodoro 450g

PREPARATION METHOD

Peel the cucumber and put it in a blender with the other ingredients. Now add approx. 3 dl water Puree to a smooth consistency and store for at least 1 hour in the fridge.