

Food notes

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*Serve in shot glasses as a canapé
- try with a nip of vodka, too!*

The perfect summer starter

Gazpacho is delicious and no cooking is needed! To make enough for 10-12, roughly cut 2 red peppers, 1 cucumber, 1 onion, 900g ripe tomatoes and 2 peeled garlic cloves into chunks. Soak a slice of white bread in water and squeeze out the liquid. Put the bread and veg in a liquidiser with 125ml olive oil, 1 tbsp sherry or red wine vinegar, 400g can chopped tomatoes or passata, 1 tbsp tomato purée, 1 tsp sugar, 2 tsp salt and some freshly ground black pepper (you might need to blitz in two batches). Sieve into a bowl, check seasoning and thin with cold water if too thick. Chill for at least 6 hours (overnight is best). Serve garnished with finely diced red pepper, cucumber, black pepper and drops of olive oil.