Tomato gazpacho with the thermomix

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1kg of tomatoes
300G of water
20g of oil
10g if sherry vinegar
1 garlic clove
1/2 of green pepper
1/2 of red pepper
1/2 of onion
1/2 of cucumber
1/2 lemon
1/2 coffee spoon of melee pepper
Salt and pepper

1kg of tomatoes
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Cook a delicious raw vegetable soup, of Iberian origin (Spain and Portugal) :

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Wash all the vegetables.

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Dip the tomatoes in boiling water to remove the skin.

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Peel the garlic and onion, put them in the Thermomix bowl and set for 7 seconds at speed 7.

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Cut the tomatoes, peppers, and cucumbers into cubes, making sure to remove the seeds, and put them in the Thermomix bowl.

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Cut the peppers into dice and place them in the Thermomix bowl.

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Add the oil, vinegar, juice of 1/2 lemon, and blend for 45 seconds at speed 5. Then, press the turbo mode button 3 times.

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Add the salt, pepper, and chili, and set for 20 seconds at speed 5.
Chill for at least 2 hours to serve this refreshing Thermomix tomato gazpacho cold. Yum ;)

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