Tomato gazpacho with the thermomix

Tomato gazpacho with the thermomix

15 min	15 min 0 min	15 min 0 min 15 min	15 min 0 min 15 min 1/10
15 min 0 min 15 min 1/10 12	15 min 0 min 15 min 1/10 12 7	15 min 0 min 15 min 1/10 12 7 16	

15 min 0 min 15 min 1/10 12 7 16

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
<span itempr

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

Â»

Wash all the vegetables.

Â»

Dip the tomatoes in boiling water to remove the skin.

Â»

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

Â»

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

Â»

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

Â»

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.

Â»

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 ;)

copyright omothermix - 2026
http://www.omothermix.com