



Ingredients

Serves 6

- 200g slightly stale, crustless white bread
- 800-900ml ice-cold water
- 15g garlic cloves, thinly sliced
- 100g blanched almonds
- 150ml good quality olive oil, plus extra to serve
- 4 tbsp sherry vinegar
- About 24 seedless white grapes, halved
- Salt

Rick Stein's Spain

White gazpacho with garlic sprinkled with grapes

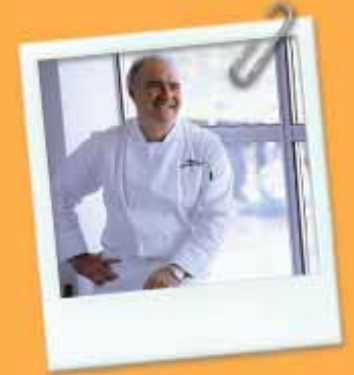
Ajo blanco de Málaga

As with traditional gazpacho, this is all about stale country bread, garlic and olive oil with the judicious addition of a good quality sherry vinegar and, in this case, almonds and seedless white grapes. This is at its best made with wet new-season garlic, which we see from time to time in our supermarkets.

Break the bread into a bowl and sprinkle with 400ml of the ice-cold water. Set aside to soak for at least 30 minutes.

Put the bread into a liquidizer with the garlic and almonds and blend to a smooth paste. Then, with the motor still running, gradually add the olive oil, followed by the vinegar. 1 teaspoon of salt and enough of the ice-cold water to give the soup a good texture, neither too thick nor too watery. Tip the soup into a large mixing bowl and adjust the vinegar and seasoning to taste. Chill for at least 2 hours.

To serve, ladle the soup into small, chilled bowls and sprinkle grapes into the centre of each. Drizzle over a little more olive oil and serve straight away.



Rick Stein's Spain by Rick Stein

Hardback: 320 pages

Publisher: BBC Books

ISBN: 9781849901352

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