



SPANISH · ANDALUSIAN · FIRST COURSE · STARTER · DRINK · SUMMER REFRESHER

Gazpacho (TM6, 60-Second Blend)

One and a half kilograms of ripe tomatoes, a cucumber, a red pepper, a clove of garlic, fifty grams of bread, a glass of good olive oil, sherry vinegar, salt. All of it raw into the Thermomix bowl. Speed ten for sixty seconds. Chilled for four hours minimum. Poured ice-cold into glasses or small bowls with a drizzle of olive oil on top. The Andalusian cold soup every Spaniard knows by heart — and the Thermomix's single best application.

Protein None (naturally vegan)

Serves 10-12 small cups · 6-8 bowls · 2 L yield

Difficulty Beginner

Active 10 min (5 min prep + TM6 run + pour)

Total 4 h 15 min (10 min active + 4 h chill minimum)

THE STORY

Cold, Raw, Summer

Gazpacho is Andalusia's answer to heat. Ripe summer tomatoes, cucumber, red pepper, garlic, bread, olive oil, vinegar, salt — all of it cold, all of it raw, all of it blended to silk and chilled to the point of refreshment. Every Spanish grandmother makes gazpacho slightly differently, and every version is correct. The only wrong gazpacho is the one from a carton. The technique is deliberately simple because the ingredients do the work: peak-summer tomatoes produce a soup that needs nothing else; off-season tomatoes produce a soup no technique can save.

The Thermomix TM6 is the most transformative tool for gazpacho. Everything goes in raw, speed 10 runs for 60 seconds, the result is liquid silk without any blender transfer, without batching, without cleanup. Ten minutes from 'I should make gazpacho' to poured-into-bottles-and-refrigerated. The integrated scale weighs directly into the bowl; the sealed blade lets you

run at full speed; the power of the motor breaks down tomato skins and cucumber cells in a way standard blenders cannot match. For Pablo's weekly summer rotation, TM6 gazpacho is the TM6's defining everyday use case.

The two-tier pattern matters more here than almost anywhere else. The ● Everyday version uses supermarket tomatoes — decent but unexceptional; the result is good gazpacho, not great. The ● No Limits version uses Homestead farmers market heirlooms at peak August–September, a single clove of Las Pedroñeras garlic, Arbequina EVOO, Vinagre de Jerez Reserva, Flour & Weirdoughs sourdough for the thickener, Maldon flaky salt, and a four-hour minimum chill. The same recipe, transformed entirely by ingredient quality. This is why gazpacho is a pantry test like pa amb tomàquet (UMAMI-10 #3) — what you put in comes out, nothing hidden.

AT A GLANCE

Specs

YIELD ~2 L · 10-12 small cups / 6-8 bowls	TOMATOES 1.5 kg ripe summer — heirloom ideal	TM6 SETTING Sp 10 · 60 seconds	DIFFICULTY Beginner ●○○○○
ACTIVE TIME 10 min	CHILL TIME 4 hours minimum; overnight ideal	MAKE-AHEAD 24-48 hours refrigerated — improves overnight	CARDINAL RULE Peak tomatoes or don't make it
FINAL SIGNAL Silky, bright red-orange, chilled below 8 °C	PAIRS WITH Nothing heavy — this is a light first course		

What Changed & Why

Classical Andalusian gazpacho is tomatoes + cucumber + pepper + garlic + bread + olive oil + vinegar + salt, blended and chilled. This Umami adaptation codifies the TM6-specific method (Sp 10, 60 sec) as the single best blending approach for this dish, adds the mandatory 4-hour chill for proper flavor integration, and establishes the two-tier pattern that separates good gazpacho from great gazpacho via ingredient quality alone. The ● Everyday version uses standard supermarket tomatoes and bottled sherry vinegar. The ● No Limits version uses Homestead heirloom tomatoes in peak season, Arbequina EVOO, Vinagre de Jerez Reserva, Flour & Weirdoughs sourdough, Maldon flaky salt. Both versions ferment-free; neither requires cooking; both are naturally vegan.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Standard blender at high speed	TM6 Sp 10 for 60 seconds	TM6's sealed motor + scale integration produces silkier texture in 60 sec with zero transfer
ADD	—	4-hour chill minimum (overnight ideal)	Flavors integrate during rest; garlic mellows, vinegar acid softens, tomato sweetness emerges
TECH	Peel + seed tomatoes first	NO peeling, NO seeding — TM6 handles both	TM6's speed and blade power reduce tomato skin to imperceptible particles; seeds contribute body
SUB	White wine vinegar	Vinagre de Jerez (sherry vinegar) — the Spanish axis	Sherry vinegar is classical Andalusian; the oxidative depth is irreplaceable
ELEV	Generic olive oil	Arbequina EVOO — mild, floral, Spanish	The oil flavor is 20% of finished gazpacho; cheap oil produces mediocre result

What You Need

● Everyday

The Classical Gazpacho (●)

- 1.5 kg (3.3 lb) ripe red tomatoes — vine-ripe or hothouse in summer, any variety (heirloom ideal but not required)
- 1 medium cucumber (200 g), peeled and rough-chopped
- 1 medium red bell pepper (150 g), seeded and rough-chopped
- 1 small clove fresh garlic (or 1/2 clove if garlic-sensitive — raw garlic is assertive)
- 50 g good rustic bread (sourdough ideal; baguette acceptable; NO sandwich bread)
- 120 ml good olive oil (EVOO preferred; any decent Spanish oil works)
- 2-3 tbsp sherry vinegar (Vinagre de Jerez) — standard quality is fine for ●
- 1-2 tsp fine sea salt (adjust to taste)
- 60 ml ice-cold water (adjusts consistency — add after initial blend)

Optional Garnish (Classical Spanish)

- Diced cucumber, red pepper, green pepper, onion, hard-boiled egg — small piles served alongside, diners add to their cup
- Drizzle of EVOO on top of each cup at service
- Optional: crushed croutons, shredded jamón Ibérico (transforms to meal course)

Substitution Notes

- *Off-season tomatoes?* Do NOT make gazpacho. Canned whole peeled tomatoes (San Marzano) are a distant backup — add 1 tsp sugar to compensate for lost sweetness. Frozen is acceptable; fresh-greenhouse is better. Winter: save this recipe for summer.
- *No TM6?* Any high-speed blender works (Vitamix, Blendtec). Run 90 seconds for silky texture. Standard blender 2-3 minutes with occasional pauses. Food processor produces chunky gazpacho — valid variation but not classical smooth.
- *No sourdough?* Baguette crumb works. Do NOT use sandwich bread (too soft, loses structure). Bread's job is to add body and emulsify — quality matters but not as much as tomatoes.
- *White or yellow tomatoes?* Produces yellow gazpacho (still delicious, less classical). Or green gazpacho with green tomatoes. Or watermelon gazpacho for a summer variation. All valid.

No Limits

Premium Gazpacho (— Pablo Pattern)

- 1.5 kg Homestead farmers market heirloom tomatoes (peak August–September — Brandywine, Cherokee Purple, Black Krim mix)
- 1 medium organic cucumber, peeled
- 1 large Spanish piquillo pepper OR organic red bell pepper
- 1 small clove Las Pedroñeras purple garlic (Pablo ✓)
- 50 g Flour & Weirdoughs sourdough (Pablo ✓) OR Pablo's own Master Sourdough (UMAMI-10 #1) — the same bread that feeds his weekly rotation
- 150 ml Arbequina EVOO (Pablo ✓) — single-estate, cold-pressed, under 6 months from harvest
- 3 tbsp Vinagre de Jerez Reserva (Pablo ✓, aged 2+ years)
- Maldon fine sea salt (Pablo ✓) — 1–2 tsp
- 60 ml ice-cold filtered water
- Optional: pinch of Pimentón de la Vera dulce DOP (Pablo ✓) — subtle smoke dimension, unusual but excellent

Service Enhancements

- Small glass cups (100–150 ml) for tapa-style service OR small bowls for first-course service
- Chilled serving vessels (pre-cool in freezer 30 min before service)
- Small wooden board of garnishes: brunoise cucumber, diced pepper, diced sweet onion, shaved hard-boiled egg, jamón Ibérico strips (Chèvre Miami ✓)
- Arbequina EVOO in small drizzler for finish
- Thin slice of sourdough alongside each cup (classical accompaniment)

EQUIPMENT

Your Kit

- Thermomix TM6 (Pablo ✓) — the canonical tool for this recipe

- OR high-speed blender (Vitamix, Blendtec) — 90-sec runtime

- Kitchen scale (integrated into TM6; external for blender variant)

- Fine-mesh strainer (optional — for ultra-silky service, strain once after blending)

- Large glass pitcher or bottle for refrigeration
- Service cups or small bowls, chilled 30 min before service
- Drizzler bottle for finishing EVOO
- Small wooden board for garnishes (if serving with garnish spread)

MISE EN PLACE

Before You Start

- Tomatoes washed, cored, rough-chopped into quarters (NOT peeled, NOT seeded — TM6 handles it)
- Cucumber peeled (skin can be bitter), rough-chopped
- Red pepper seeded, rough-chopped
- Garlic clove peeled (trim any sprouting green germ — bitter)
- Bread torn into pieces (50 g total)
- EVOO measured in a pour container
- Sherry vinegar measured
- Salt in a small dish
- Ice-cold water ready (refrigerator-chilled or ice-added)
- Storage pitcher clean, ready in refrigerator
- Service cups chilled if making for immediate service
- Garnish spread prepped if using (diced vegetables, boiled eggs)

Timeline

● **T-4:20 (morning of service) – Assemble + blend**

Into TM6 bowl (in this order): bread → garlic clove → cucumber chunks → red pepper → tomatoes → salt → sherry vinegar → EVOO. Close lid. Sp 10 for 60 seconds. The mixture will spin violently; this is correct.

● **T-4:19 – Check texture + adjust**

Open lid. Scrape down sides with spatula. Close and run Sp 10 another 20 sec if visible pulp remains. Add 60 ml ice-cold water if texture is thicker than desired (classical Andalusian is drinkable thin, not spoon-able thick). Taste. Adjust: more salt if flat; more vinegar if sweet; more oil if sharp.

● **T-4:17 – Optional fine strain**

For ultra-silky service: pass through a fine-mesh strainer into a large pitcher. This removes any remaining tomato skin or pepper particles. For rustic service: skip this step.

● **T-4:15 – Transfer to pitcher, refrigerate**

Pour gazpacho into clean glass pitcher or bottle. Cover with plastic wrap or lid. Refrigerate 4 hours minimum (overnight ideal). The chill and rest are mandatory — flavors integrate during this time.

● **T-30 min (before service) – Pre-chill cups**

Place serving cups in freezer 30 minutes before pouring. Cold cups extend the ice-cold experience.

● **T-10 min – Final taste**

Pull gazpacho from fridge. Stir gently (it may have separated slightly — normal). Taste one final time and adjust salt or vinegar if needed. Note: flavors are more muted when ice-cold, so under-seasoning feels less obvious.

● **T-5 min – Prep garnishes (●)**

If serving with garnish spread: dice cucumber, pepper, onion into 3 mm brunoise. Shave hard-boiled eggs if using. Arrange on small wooden board or in small dishes. Bring to the table.

● **T-0 – Pour and serve**

Pour chilled gazpacho into chilled cups. Drizzle 1 tsp Arbequina EVOO on top of each. Optional pinch of Maldon salt or Pimentón de la Vera dulce for ●. Serve immediately. Cups should read < 8 °C.

METHOD

The Cook

1 The Load-and-Blend — TM6 at Full Power

1. Assemble all ingredients in order before starting — gazpacho is a 60-second blend, and you want everything staged.
2. Into the TM6 bowl, add in this order: bread (50 g torn pieces) → garlic (1 clove, peeled) → cucumber (200 g, peeled and rough-chopped) → red pepper (150 g, seeded and rough-chopped) → tomatoes (1.5 kg, cored and quartered — NOT peeled or seeded) → salt (1-2 tsp fine sea salt) → sherry vinegar (2-3 tbsp) → EVOO (120 ml).
3. Close the lid firmly. Ensure the measuring cup is in place in the hole (prevents splashback at Sp 10).
4. Set Sp 10. Press play. 60 seconds.
5. The mixture will spin violently in the bowl — you may see it climb up the sides. This is correct. The TM6's motor is designed for this.
6. At 60 seconds, the blend stops. Open the lid carefully (steam + heat builds during the spin from motor friction).
7. Scrape down the sides with a spatula. Check for visible pulp or pieces. If any remain: close, Sp 10, 20 more seconds. Otherwise, the gazpacho is blended.
8. The texture at this point should be smooth, silky, pourable like heavy cream. If thicker than you want: add 60 ml ice-cold water, blend Sp 5 for 15 seconds to integrate.

WHY THIS WORKS

The TM6's power is what makes this recipe transformative. Standard blenders struggle with tomato skin and cucumber cellulose — you typically have to peel and seed tomatoes and strain the result. The TM6's sealed motor reaches RPMs that mechanically reduce cell walls to near-invisibility. Skins break down to imperceptible particles; seeds contribute body and slight texture; cucumber skin (if left on) adds color and bitterness (so remove it). The 60-second runtime is the sweet spot: shorter leaves pulp; longer (2+ min) begins heating the gazpacho from motor friction, degrading the cold-soup character. The load order matters: bread goes first because it absorbs the liquid and helps other ingredients hydrate evenly; oil goes last so it emulsifies cleanly. Reference: Thermomix TM6 chapter 3 (Smooth Soups); Produce and Vegetables chapter 2 (Tomato Breakdown).

2 Taste + Adjust + Strain (Optional)

1. Taste the gazpacho immediately after blending. Note: it will be SUBTLY warmer than you want (motor heat). Don't confuse warmth for bad flavor.
2. Check for balance: (1) salt — add 1/4 tsp more if flat, blend Sp 4 for 10 sec; (2) acidity — add 1 tsp more sherry vinegar if flat, blend; (3) sweetness — the tomatoes carry the sweetness; if gazpacho tastes tart-dominant, tomatoes were under-ripe, add 1/4 tsp sugar; (4) body — if too thin, skip the water; if too thick, add more water 30 ml at a time.
3. Optional fine strain: pour gazpacho through a fine-mesh strainer into a large pitcher. This removes any remaining skin particles and produces precision silkiness. For rustic home service: skip this step.
4. Transfer to a clean glass pitcher or bottle with a tight lid. The gazpacho will fill roughly 2 L of storage volume.
5. Cover and refrigerate for a minimum of 4 hours. Overnight is ideal. The chill and rest allow flavors to integrate: garlic mellows significantly, vinegar acid softens, tomato sweetness emerges.
6. During the chill, the gazpacho may separate slightly (clear liquid at top, pulp at bottom). This is normal. Stir before serving.
7. Quality keeps 24–48 hours refrigerated. Beyond 48 hours, flavors degrade — sharp, less balanced. Make fresh for each dinner party.

WHY THIS WORKS

The 4-hour minimum chill is not optional. Three processes happen during rest: (1) Garlic mellowing — raw garlic is assertive; chilling and time reduce the pungent sulfur compounds to a background hum that complements rather than dominates. (2) Acid integration — the sherry vinegar tastes sharp immediately after blending; time softens it into a lifted brightness. (3) Tomato sweetness emergence — tomato sugars are less perceived at warm temperatures; chilling amplifies perceived sweetness. Overnight amplifies all three effects. Gazpacho served immediately after blending tastes good but obvious; gazpacho served 12 hours later tastes integrated and complex. The same principle applies to many blended cold soups — pea soup, ajo blanco, cucumber soup. Rest matters. Reference: Food Science Core chapter 1 (Flavor Integration); Produce and Vegetables chapter 4.

3 Service — Cold, Small Cups, Drizzle

1. Pre-chill serving cups in the freezer for 30 minutes before service. Cold cups extend the ice-cold experience and signal the temperature the gazpacho should be.
2. Pull the gazpacho from the refrigerator. Stir gently with a spoon — it may have separated slightly during chill (normal).
3. Taste one final time. Flavors are more muted when ice-cold, so don't under-season based on warm taste — the chilled version needs slightly more salt.
4. Pour into the chilled cups. For tapa service: 100–150 ml per cup. For first-course service: 200–250 ml per bowl.
5. Drizzle 1 tsp of Arbequina EVOO on top of each cup. Let it pool slightly on the surface — the golden-green EVOO against the red-orange gazpacho is visually striking.
6. (●): optional pinch of Maldon flaky salt on top. Optional pinch of Pimentón de la Vera dulce for a subtle smoke dimension.
7. Serve immediately with the garnish board on the table (if using). Guests add brunoise cucumber, pepper, onion, hard-boiled egg to their own cups for texture contrast.
8. Traditional Spanish service: small cups passed around a family-style table; guests sip directly from the cup or use small spoons. For formal dinner: bowls with spoons.

QUICK REFERENCE

Timing Cheat Sheet

STEP	TIME	CUE
Assemble ingredients in load order	5 min	All measured, tomatoes cored, bread torn
TM6 Sp 10 for 60 sec	1 min	Violent spin, heat builds in bowl
Scrape + adjust texture (water if needed)	1 min	Smooth, pourable like heavy cream
Optional fine strain for restaurant silkiness	2 min	No pulp, ultra-silky result
Transfer + refrigerate 4 h minimum	4 h mandatory	Covered pitcher, fully submerged in cold fridge

STEP	TIME	CUE
Pre-chill cups in freezer 30 min before service	30 min	Cups cold to touch
Final taste, adjust salt + vinegar	1 min	Properly seasoned for cold service
Pour into chilled cups + drizzle EVOO	2 min	Gold-green oil against red-orange gazpacho
Serve immediately with garnish board if using	< 5 min between pour and serve	Temp < 8 °C at the cup

TROUBLESHOOTING

Emergency Protocols

GAZPACHO IS BITTER

Cucumber skin wasn't removed. No fix — start over. Cucumber skin contains cucurbitacin, which is extremely bitter even in small amounts. Always peel cucumber for gazpacho. Alternative bitterness source: over-sprouted garlic (remove the green germ in the center). Prevention: always peel and de-germ.

GAZPACHO IS TOO ACIDIC / SOUR

Over-vinegared OR under-ripe tomatoes. Add 1/4 tsp sugar, blend Sp 5 for 10 sec. Alternative: add 2-3 more ripe tomatoes and re-blend. Long-term fix: taste tomato before blending — if it's sour-leaning, use less vinegar (1 tbsp instead of 3).

GAZPACHO SEPARATED DRAMATICALLY IN FRIDGE

Normal — gazpacho separates during chill because the bread emulsion relaxes. Stir vigorously with a spoon before serving — the emulsion re-forms. If severely separated (clear water visible): pour back into TM6 at Sp 4 for 10 seconds to re-homogenize, then re-refrigerate briefly.

 **TOO THICK – ALMOST PASTE-LIKE**

Too much bread OR not enough water. Add 100–200 ml ice-cold water, blend Sp 5 for 15 sec. Classical gazpacho is pourable like heavy cream, not spoon-able like soup. If still too thick, the bread ratio was off – reduce next time.

 **TOO THIN – WATERY**

Not enough bread OR tomatoes released too much water. Add 30 g more bread, blend Sp 10 for 30 sec. Alternative: strain off excess liquid through a fine-mesh strainer, re-blend the pulp. Prevention: weigh bread to 50 g, don't eyeball.

 **GARLIC IS TOO ASSERTIVE / RAW**

Full clove was used and garlic was strong. Rest the gazpacho another 6–12 hours – raw garlic mellows significantly with time. Alternative: add 1 more ripe tomato and re-blend to dilute. Next time: use 1/2 clove OR blanch the garlic clove briefly (30 sec in boiling water, then shock in ice water) before adding.

 **MAKING FOR A CROWD – SCALING UP**

TM6 bowl capacity is 2.2 L. Scale linearly up to 2x (3 kg tomatoes = 4 L gazpacho) in two TM6 batches. For larger: use a Vitamix-style high-speed blender in multiple batches. For very large parties (20+): make 2 days ahead, store in 1 L glass bottles in fridge, pour at service.

 **GAZPACHO TASTES MUTED / FLAT WHEN SERVED COLD**

Cold temperatures dampen flavor perception. Before serving, taste and adjust: add 1/4 tsp more salt, 1 tsp more vinegar, 1 drop more EVOO. The pre-chill taste should feel slightly aggressive – that's correct, because cold service mellows it.

 **USED MEDIOCRE OFF-SEASON TOMATOES**

Accept the result. Add 1 tsp sugar to compensate for low tomato sweetness; use extra Arbequina EVOO and sherry vinegar to add complexity; consider adding 1 tsp tomato paste for depth. Next time: wait for tomato season, or use canned San Marzano.

Technique Notes

● Universal: Peak Tomatoes or Don't Make Gazpacho

INGREDIENT PRIMACY · SEASONAL RECIPE · UNIVERSAL

Gazpacho is a pantry test — what you put in comes out, no cooking hides anything. Peak summer tomatoes (August–September in Miami, varies by region) produce gazpacho that needs nothing else; off-season tomatoes produce gazpacho no technique can save. Heirloom varieties (Brandywine, Cherokee Purple, Black Krim) are the gold standard — irregular, juicy, intensely flavored. Vine-ripe supermarket is acceptable summer default. Greenhouse hothouse in winter is a distant compromise; canned San Marzano is the winter last resort. This is why gazpacho is a summer-only recipe in practice — the recipe is excellent in July–September and mediocre the rest of the year. Respect seasonality. Reference: Produce and Vegetables chapter 2 (Tomato Science); Seasonality chapter 1.

● Universal: TM6 Sp 10 for 60 Seconds (The Defining Setting)

THERMOMIX TECHNIQUE · BLENDER PRECISION · UNIVERSAL

The TM6 at Sp 10 for 60 seconds is the canonical gazpacho blend. 60 seconds is the sweet spot — shorter leaves visible pulp, longer heats the gazpacho from motor friction (cold soup degrades to room-temperature soup, defeating the purpose). The TM6's sealed motor reaches RPMs that mechanically reduce tomato skins to imperceptible particles, which is why peeling and seeding are unnecessary. This setting is identical for gazpacho variations (watermelon gazpacho, ajo blanco, green gazpacho) and similar cold soups. When teaching TM6 to new users: gazpacho is the introduction recipe because the setting is memorable, the result is obvious, and the time is forgiving. Reference: Thermomix TM6 chapter 3 (Smooth Soups).

● Universal: 4-Hour Minimum Chill Is Mandatory

FLAVOR INTEGRATION • REST DISCIPLINE • UNIVERSAL

Three processes require rest time: garlic mellowing (raw garlic's sulfur compounds reduce with chill + time), acid integration (sherry vinegar's sharp edge softens), and tomato sweetness emergence (perceived sweetness amplifies at cold temperatures). Minimum 4 hours for acceptable integration; overnight for optimal. Gazpacho served immediately after blending tastes good but obvious; gazpacho served 12+ hours later tastes complex and integrated. This rest discipline applies to all raw-blended cold soups (cucumber soup, pea soup, ajo blanco) — never serve freshly blended. Cold soup is a rest-required preparation. Reference: Food Science Core chapter 1 (Flavor Integration); Produce and Vegetables chapter 4.

● Universal: Drizzle EVOO at Service, Never Blended

FINISHING TECHNIQUE • OIL PLACEMENT • UNIVERSAL

The final drizzle of EVOO on top of chilled gazpacho serves three purposes that blended-in oil cannot. First visual: the golden-green against red-orange is classical Andalusian plating. Second aromatic: the oil is right under the guest's nose at the cup rim, releasing its volatile aromatic compounds directly to the palate. Third textural: a small amount of un-emulsified oil on the surface adds lipid richness distinct from the oil integrated into the soup. Apply the same principle to any cold soup, crudo plate, or dish where EVOO is a finishing ingredient. Oil on top IS NOT the same as oil inside; placement matters. Reference: Sauces and Condiments chapter 10 (Finishing Oils); Pantry and Staples chapter 3.

● No Limits: The Boat Day / Picnic Pattern

PABLO PATTERN • TRANSPORT-FRIENDLY • CROSS-REFERENCE

Gazpacho is the single best boat-day / picnic food in the Spanish repertoire. Made 24-48 hours ahead, stored in 1 L glass bottles in a cooler, poured into small cups at the picnic site. The make-ahead factor is a feature, not a bug — overnight chill improves the flavor. The zero-on-site cooking factor makes it ideal for boats, beaches, parks, park-and-go dinners. Pablo's boat day pattern (6-20 people on a boat for a day): 1.5-2x recipe in bottles, cucumber+pepper+onion brunoise in a small container, Arbequina EVOO in a small squeeze bottle, small cups + small spoons. Serves 15-20 people. Total effort: 15 minutes the day before. Apply to any warm-weather outdoor pattern — park picnic, beach day, pool party, outdoor wedding. Reference: Dinner Party Orchestration chapter 6 (Boat-Day Template).

● No Limits: Legacy Recipe Upgrade Pattern

PIPELINE • TEMPLATE MIGRATION • METHOD

This recipe is a legacy upgrade — an earlier markdown version of gazpacho lived in Pablo's thermomix directory but predated the CDR-35 v2.2b template pipeline. Shipping this new version upgrades the legacy entry to current standards: two-tier structure with specific ●/● ingredient tiers, integrated Pablo supplier network (Homestead farmers, Flour & Weirdoughs, Las Pedroñeras, Arbequina, Maldon), current science references, and cross-recipe integration with the rest of the collection. The legacy markdown can now be deleted/archived. Apply the same pattern to other legacy entries in the status matrix (UMAMI-5 #1 was 🟡 legacy, now ✅ with this ship; other 🟡 and ⚠️ entries follow). The template pipeline's job is to convert good-enough recipes into properly documented and template-formatted deliverables. Reference: Pipeline documentation in TOOLS.md.

PAIRING

What to Drink

🍷 Wine — Classical Spanish

Manzanilla en rama (chilled) or young Albariño (Rías Baixas)

Classical Andalusian gazpacho pairs with Manzanilla — the driest chilled sherry, small pours in copita glasses. For non-sherry drinkers: Albariño's salinity and acid cut through the oil-heavy soup beautifully. Both are Spanish summer defaults.

🍾 Spanish Sparkling

Cava Brut Nature or Txakoli (Basque)

For celebratory summer dinners: Cava's bubbles refresh the palate between sips of gazpacho. Txakoli's slight natural spritz is hyper-local Basque and works the same way. Both are the Spanish sparkling companions to cold summer soup.

Spanish Sherry (Premium)

Fino sherry (chilled, from Jerez)

For formal tapa service: a small pour of Fino alongside the gazpacho. The dry oxidative character of Fino is the perfect summer pairing — classical Andalusian bodega tradition. The acid, salinity, and gazpacho's tomato-forward body complement without competing.

Casual Summer

Cold Spanish lager (Cruzcampo, Mahou) or Mexican lager

For outdoor summer cookouts, beach days, boat days: cold beer is the universal gazpacho partner. Cruzcampo is the Andalusian Sevilla lager, the regional classical pairing. Mexican lagers (Modelo, Pacifico) are the Miami Latin-Caribbean bridge — also excellent.

CONTEXT

Menu Ideas

Tapa Service / Boat Day / Picnic

Small cups (100–150 ml) passed around, chilled, with Arbequina EVOO drizzle. 10–12 cups per 2 L batch. Accompaniments: cucumber+pepper+onion brunoise in a small dish; wooden board with jamón, Manchego, olives. Ice-cold service. Make 24–48 hours ahead. Pablo's boat day pattern (April 18 Umami birth day origin story is this exact recipe in a thermos + swordfish ceviche). Works for 6–20 people on a boat, at a park, at a beach.

Formal First Course (Dinner Party)

Small bowl (200–250 ml) per guest, chilled, with Arbequina EVOO drizzle + Maldon flaky salt + optional pimentón dusting. Individual plated service. Follow with a more substantive second course (paella UMAMI-11 #1, whole fish UMAMI-6 #3, or rabo de toro UMAMI-7 #2).

Gazpacho's lightness sets up the palate for richer courses to follow. 3–4 course meal, 90–120 min.

Summer Lunch Pattern (Pablo Weekly)

Weekly summer rotation when tomatoes are peak (August–September): make 2 L Saturday, serve lunch Sunday + Monday. Gazpacho for first course; tortilla española (UMAMI-4 #3) OR pa amb tomàquet (UMAMI-10 #3) as second; green salad as third. Lunch is 45 minutes, restorative, classical Andalusian summer eating. Chilled Albariño or Manzanilla wine. Pablo's deep-summer Sunday pattern when the heat is heaviest and cooking feels wrong.

Cross-Recipe Integration

Complements UMAMI-10 #3 Pa amb Tomàquet (shared tomato-forward pantry; the bread for gazpacho can be Pablo's Master Sourdough UMAMI-10 #1); UMAMI-4 #3 Tortilla Española (classical summer lunch pair); UMAMI-11 #1 Paella Valenciana (gazpacho as first course before paella is the complete summer Spanish dinner). The Arbequina EVOO drizzle echoes the finishing oil on kanpachi crudo (UMAMI-2 #2) and pa amb tomàquet — Pablo's pantry signature across cold dishes. Upgrade from legacy markdown completes UMAMI-5 Thermomix directory's top row with template-formatted version.

YOUR NOTES

Cook Log

Session Notes

Date: _____ · Serves: ____ · Rating: __ / 5

Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.