

Strawberries and Asparagus Gazpacho



Serves 🍴🍴

Ingredients

140 g strawberries
130 g asparagus
1 slice of stale bread
3 tablespoons extra virgin olive oil
1 pinch pink Himalayan salt
1/2 red hot chili pepper
4-5 ice cubes
1 tablespoon balsamic vinegar
1 small piece of garlic

Method

Wash and clean the asparagus and strawberries, put the bread to soak with warm water for about 20 minutes and then squeeze. Blend all ingredients in a blender, add a few drops of water if the gazpacho is too thick and add seasoning if necessary. Let stand in refrigerator for at least a couple of hours. Pour into glasses, garnish with asparagus tips or with a strawberry and serve cold.