

Gazpacho

GOYA® Gazpacho

As an ancestral treasure, at **GOYA®** we have bottled the essence of the Mediterranean diet, **GOYA® Gazpacho**, one of the tastiest recipes of Andalusian cuisine.

Its origin dates back various centuries, fruit of the ingenuity of the era, when farmers and shepherds from the fields of the Guadalquivir River Valley, facing harsh summer conditions in southern Spain, had to keep themselves fed and hydrated.

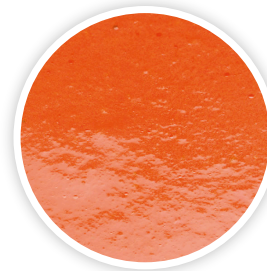
We use over a kilo (2.2 lbs) of freshly-cut vegetables to prepare a liter (0.3 gallons) of **GOYA® Gazpacho**.



With our consumers and friends in mind, we've reinvented this marvelous, traditional dish without changing its basis. We've prepared it with the best ingredients in order to provide you with the best gazpacho. This classic and refreshing vegetable juice is made with

fresh vegetables cultivated in Spain: savory sun-ripened tomatoes, refreshing cucumbers, delicious peppers, and the unmistakable taste of our garlic, all blended with our magnificent **GOYA® UNICO Extra Virgin Olive Oil** -a prized delicacy of world renown-, without forgetting the magic touch of sublime Sherry Vinegar and a pinch of salt. We receive the best vegetables daily from Andalusian

gardens in small boxes which prevent them from deteriorating. We carefully select and choose the vegetables which are then blended at a temperature lower than 54°F (12°C). A greater sense of dedication during this process allows us to gain in quality, avoid oxidation and in this way, allow you to enjoy the authentic flavor of **GOYA® Gazpacho**. Your taste buds will transport you to the heart of **Andalusia**.



GOYA®
SPAIN

Container: Tetra Prisma®
Country of origin: Spain

Discover a balanced explosion of flavors in your mouth with **GOYA® Gazpacho**; smooth to the palate, highlighting all of its ingredients equally, reddish-orange in color, gluten free, and suitable for any allergen-free diet. We bring the delightful memory of newly harvested fields and fresh vegetables to your table using **pasteurization** and the **Tetra Prisma® Aseptic** system, as a guarantee of food safety and freshness. Your gazpacho will have a 12 month shelf life!



Tasting and food pairings

Ready to drink, ideal for eating with garnishes, as the base for sauces on appetizers, bread and toast, and why not start the day by having some refreshing and nutritious **GOYA® Gazpacho** for breakfast? Essential: best **served chilled**, or very cold.



APPETIZERS



SAUCES AND DRESSINGS



VEGETABLES



Suggestions



Gazpacho as vegetable juice: First you'll need to have chilled a glass in the freezer, then fill it with ice cold **GOYA® Gazpacho** and savor this excellent vegetable juice, packed with vitamins and minerals!

Gazpacho with Avocado: Pour the desired amount of gazpacho into a bowl and add fried potatoes in thin slices or pieces, along with avocado. Take advantage of this nutritious vegetable's smooth creaminess and transform **GOYA® Gazpacho** into a surprising starter.



Bread and toast: Give any appetizer an original twist by using slices of toasted bread. Let us share this handy and unique starter with you: Arrange various crostinis or small rolls on a plate, then pour and spread spoonfuls of **GOYA® Gazpacho** onto them. This way you give the dish a juicy, fresh touch. You can also sprinkle the bread with **GOYA® Extra Virgin Olive Oil**. You already have the base, now top it with whatever you'd like: anchovies, sardines, tuna fish, the taste of Andalusia in your mouth!

Did you know...?

The **Mediterranean diet** is valuable cultural heritage, which villages settled on the shores of the Mediterranean share. Not only is it a centuries-old way of eating, but a delicious and healthy lifestyle.

Nutritious, delicious, healthy and balanced, it is recognized by **UNESCO** as **Intangible Cultural Heritage of Humanity**, and consists of:

- Increased consumption of vegetables, fruit, grains and olive oil.
- Daily consumption of low-fat nuts and dairy products.
- Moderate consumption of fish, white meat and eggs.
- Reduced consumption of red meat and animal fat.

GOYA® Gazpacho is an excellent combination of foods characteristic of the **Mediterranean Diet**.

GOYA®

SPAIN

*If it's **GOYA** ...it has to be good!®*