



OLITHEA®  
-Corfu-

PREMIUM  
extra virgin olive oil  
from Corfu, Greece



# Greek Salad Gazpacho



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## Ingredients

- 100 g. feta cheese
- 400 g. tomatoes (ripe)
- 1 green pepper
- 1 cucumber
- 6 tbl.sp. "Olithea" premium extra virgin olive oil
- 1 medium-sized onion
- 1 tbl.sp. of fresh oregano leaves
- 2 eggs
- Salt
- Freshly ground pepper
- Vinegar
- 2 slices of toast bread (optional)

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## Method

Remove the seeds from the tomatoes and the peppers and mix the tomatoes in the blender. Chop the rest of the vegetables, let aside a small amount of them, mix the rest in the blender with the onion and 2 egg whites and strain with a fine strainer.

If you want, you can replace the egg whites with two slices of toast bread.

Add the "Olithea" premium extra virgin olive oil and a bit of vinegar to the mixture, add salt and pepper and stir it well.

Cut the feta cheese in small "dice-sized" cubes and serve them on top or make a small Greek salad on toasted bread, flavoring with "Olithea" premium extra virgin olive oil.

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*Enjoy it !*