Alicante gazpachos (gaspatxos)

Yield: 4 servings

Ingredients

Stew

Rabbit — 0.5 pcs

Free-range chicken — 0.5 pcs

Large onion — 1 pcs

Large tomato, grated — 1 pcs

Water or meat stock — 1.5 l

Gazpacho torta crumbs — 250 g

Snails — to taste

Pebrella (mountain herb) — to taste

Extra virgin olive oil — to taste

Salt — to taste

Pepper — to taste

To serve

Unleavened tortas (tortas cenceñas) — 4 pcs

Honey — to taste

Steps

1. Season the jointed 0.5 pcs and 0.5 pcs with to taste and to taste, then brown them in a frying pan with to taste until well coloured on the outside. Set aside.
2. In a large pot, soften the 1 pcs until translucent. Add the 1 pcs and let it reduce for a few minutes.
3. Return the meat to the pot together with the to taste and the to taste, and stir everything over the heat for a few minutes.
4. Cover with the 1.5 l, adjust the salt and pepper, and simmer over a medium heat for about 30 minutes, until the broth has reduced.
5. Add the broken-up 250 g and carry on for another 20 to 30 minutes, stirring often, until the stew is thick and even.
6. Warm the whole 4 pcs, in the oven or in a frying pan, until they soften.
7. Spoon the gazpacho over the tortas, leaving the edges uncovered.
8. Brush the edges with to taste for a sweet contrast.

Sources

Gazpachos de Castalla (El Español, Andrea Reinosa, 3 April 2026; recipe circulated by Turisme Comunitat Valenciana): https://www.elespanol.com/alacant/viure/20260403/expertos-alicantinos-coinciden-gazpachos-hacen-litros-agua-medio-pollo-conejo-trt/1003744193671_30.html

A tour of Alicante's gazpachos manchegos (Escapada Rural, 12 February 2023): https://www.escapadarural.com/blog/gazpachos-manchegos-de-alicante/

Gastronomy of Villena (Villena Tourist Office): https://turismovillena.com/portfolio/gastronomy/?lang=en

Gazpacho manchego (Wikipedia, English): https://en.wikipedia.org/wiki/Gazpacho_manchego