Classic Gazpacho

1 cucumber, peeled, halved lengthwise, seeded, and chopped
1 green bell pepper, cored seeded and diced
3 pounds plum tomatoes, quartered
d 2 garlic cloves
2 cups crustless bread, torn into 1-inch pieces
1/4 cup sherry vinegar, more to taste
3/4 cup extra virgin olive oil
Salt and pepper to taste
Garnish: croutons, halved cherry tomatoes, diced cucumber

Put the ingredients, except the olive oil, in a blender and blend until very smooth (work in batches if necessary.) With the blender running, slowly add the olive oil, blending until emulsified. Pour the gazpacho into a bowl and refrigerate until well chilled.

Taste the chilled gazpacho and add salt and pepper as needed.

Pour into bowls or cups, garnish, and serve.