

Yellow Tomato Gazpacho



Gazpacho is a southern dish that is great for summertime eats. Our yellow tomatoes color the soup like a sunny summer's day. Come and enjoy this incredible cold soup.

Timing

Prep time

Total time

Skill level

Hard

What You'll Need

Avocado Crème Fraiche

- 1 avocado, peeled, seeded, flesh removed
- Juice of 1 lime
- 4 oz crème fraiche (can substitute sour cream if necessary)
- Salt and pepper, to taste
- Water, as needed

Cilantro Oil

- 1 fresh cilantro bunch, stems and all
- 4 oz vegetable oil, salad oil, or olive oil

Gazpacho

- ½ Red Sun Farms English cucumber, peeled, seeded, diced small
- 1 tbsp salt
- 2 Red Sun Farms yellow tomatoes, peeled, seeded, diced; reserve pulp
- 1 Red Sun Farms red bell pepper, roasted, peeled, seeded, diced small
- 1 scallion, minced
- 1 oz sherry vinegar
- 2 oz olive oil
- 1 garlic clove, minced
- 1 tsp sugar
- 2 cup chicken stock
- Juice of 1 lime
- Juice of 1 lemon
- 1 oz fresh cilantro, chopped
- Salt, pepper, and tabasco to taste

Directions

Avocado Crème Fraiche

1. Combine all ingredients, except water, in blender and puree until smooth.
2. Slowly drizzle in water until mixture will blend to smooth consistency.
3. Season to taste with salt and pepper.

Cilantro Oil

1. Combine ingredients in blender.
2. Blend on high until a smooth puree is reached.
3. Pour mixture into a hot sauté pan and bring temperature up to just before 4. boil and remove immediately.

4. Strain through fine mesh strainer and chill completely.

Gazpacho

1. Small dice cucumbers and place in medium size bowl with 1 tablespoon salt.
2. Toss to coat and let stand.
3. Puree reserved tomato pulp and strain back into the soup.
4. Combine all liquid ingredients with garlic and sugar; mix well.
5. Incorporate diced vegetables and cilantro; mix well.
6. Season to taste with salt, pepper, and tabasco.
7. Garnish Soup with Avocado Crème Fraiche and Cilantro Oil.