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PORTUGAL

STRAWBERRY GAZPACHO with TOMATO, BASIL & GOAT'S CHEESE SALAD

I can't imagine Christmas without this cold soup. It's easy to make ahead and you can also double the quantities to feed more. Do as I do and serve it without telling people what's in it - they'll recognise the flavours but find them hard to identify because they're not used to having strawberry in a soup!



Serves: 6-8

Time: 15 minutes, plus 1 hour to chill gazpacho



INGREDIENTS

Gazpacho

250 grams (9 oz) strawberries, hulled
30 grams (1 oz) onion, peeled
90 grams (3.2 oz) red capsicum
90 grams (3.2 oz) cucumber, peeled and seeds scraped away
1 garlic clove, peeled
1 tbsp red wine vinegar
40 grams (1.4 oz) olive oil
sugar, to taste
10 ice cubes
salt flakes and black pepper, to taste

Tomato, Basil and Goat's Cheese Salad

10 red cherry tomatoes
10 yellow cherry tomatoes
salt flakes and black pepper, to taste
20 grams (1 oz) olive oil
6 basil leaves
100 grams (3.5 oz) chèvre (fresh goat's cheese)



METHOD

Gazpacho

1. Place strawberries, onion, red capsicum, cucumber, garlic, red wine vinegar and olive oil into mixing bowl. Blitz for **1 min/speed 10**. (As you'll see in the video, I add the ice and seasoning now too and blend the whole lot for 45 seconds. It's up to you if you go my way or the cheffy way as per this recipe.)

2. Taste for sweetness and add a little sugar, if desired, along with the ice cubes, salt flakes and black pepper. Blend for another **1 min/speed 10**. Serve straight away or transfer to a bowl and refrigerate for 1 hour before serving.

Tomato, Basil and Goat's Cheese Salad

3. Cut the red and yellow cherry tomatoes in half and place in a bowl. Toss with salt flakes, black pepper and olive oil. Finely slice the basil leaves (or just tear them) and gently mix through. Place a small amount of tomato salad on each plate and top with thin slices of the chèvre.

Serve the chilled gazpacho alongside the salad.

Tips

- The recipe volume can easily be doubled. It can be made in advance and kept in the fridge. Re-emulsify before serving by blitzing in the Thermomix with ice cubes.
- Use feta instead of goat's cheese.

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SHOPPING LIST:

- Strawberries (250 grams / 9 oz)
- Onion (30 grams / 1 oz)
- Red capsicum (90 grams / 3.2 oz)
- Cucumber (90 grams / 3.2 oz)
- Garlic clove (1)
- Red wine vinegar (1 tbsp)
- Olive oil (60 grams / 2.4 oz)
- Sugar (to taste)
- Salt flakes (to taste)
- Black pepper (to taste)
- Red cherry tomatoes (10)
- Yellow cherry tomatoes (10)
- Basil leaves (6)
- Chèvre (fresh goat's cheese) (100 grams / 3.5 oz)



NOTES & TIPS:

- • Use feta instead of goat's cheese