

## **Gazpacho - Chilled tomato soup**

### **Brief Description**

A chilled tomato soup. Also known as "Gespachio". Originates from Spain but we have put a tropical Australian flavour to it by adding fresh watermelon.

### **Chef**

Paul Baker

### **About the Chef**

As a fresh food provider for "Bottega Rotolo" in Sydney, Paul sources the finest ingredients from across the world and supplies these to the finest restaurants and chefs across New South

### **What I Like**

From Paul:

Fresh is important, but so is true-to-style produce. I search far and wide for the best of breed products that are made by dedicated people with a passion for what they do. The vinegar in this dish is from one of my favourite suppliers, LiraH, who are passionate about vinegar, its future in the Australian cuisine and making unique "Australian" styled products.

### **Difficulty**

Easy.

### **Time to Prepare**

30min plus overnight chilling.

### **Serves**

10

### **Ingredients**

- 1/2 Watermelon
- 2kg Ripe Roma Tomatoes
- 2 Spanish Onions
- 1 Red Capsicum
- 1 Large Telegraph Cucumber
- 1/2 Bunch Mint
- 1/2 Bunch Basil
- 3 Cloves garlic
- 125ml LiraH Cabernet Sauvignon Vinegar
- 1 Tsp Tabasco Sce
- 125ml Extra Virgin Olive Oil
- Salt & Pepper

## **Method**

Chop all ingredients quite roughly into a large bowl or large plastic container, add wet ingredients, salt and pepper and leave to marinate overnight.

The next day give the ingredients a good mix by hand.

In small batches pulse the ingredients in a blender till a smooth consistency is achieved. Do not blend too rapidly as you will aerate the soup turning it a very light pink colour.

Taste soup as your taste may require more tabasco, Vinegar or salt and pepper.

Store in the fridge or freeze in smaller portions for up to 3 months.

## **Variations**

Try adding different vinegars for different tastes: Balsamic will give a sweeter style, Sauvignon Blanc vinegar for a crisp vibrant taste. Add Tabasco for heat or ginger for something savoury.

## **Chefs Tips**

The soup can be left quite chunky or passed through a sieve for a finer soup.

This is a base dish. It can be served on its own as a soup/starter or in a espresso cup as an intermediate course. It can even be served as a shallow serving in a large plate with poached salmon as a centre item.