

TOMATO & PEACH GAZPACHO

INGREDIENTS

- 1 1/2 LB TOMATOES ROUGHLY CHOPPED (4 CUPS)
- 1 LB PEACHES, PITTED AND CHOPPED (2 CUPS)
- 1/4 CUP CRUSHED ICE
- 2 TABLESPOONS CHOPPED SHALLOT
- 2 TABLESPOONS OLIVE OIL
- 1 1/2 TABLESPOONS WHITE-WINE VINEGAR, PREFERABLY RICE WINE
- 1 TABLESPOON CHOPPED FRESH TARRAGON, OR BASIL WOULD ALSO WORK.
- 1 TEASPOON SALT
- 1/2 TEASPOON BLACK PEPPER
- 1/4 TO 1/2 CUP WATER
- 2 CUPS OF ICE

INSTRUCTIONS

PURÉE TWO THIRDS OF TOMATOES AND HALF OF PEACHES WITH ICE, SHALLOT, 1 TABLESPOON OIL, 1 TABLESPOON VINEGAR, 2 TEASPOONS TARRAGON, 3/4 TEASPOON SALT, AND 1/4 TEASPOON PEPPER IN A BLENDER UNTIL VERY SMOOTH, ABOUT 1 MINUTE.

ADD THE WATER TO LOOSEN THE BLENDER. FORCE THROUGH A MEDIUM-MESH SIEVE INTO A LARGE GLASS MEASURE, DISCARDING SOLIDS.

TOSS TOGETHER REMAINING TOMATOES AND PEACHES WITH REMAINING TABLESPOON OIL, REMAINING 1/2 TABLESPOON VINEGAR, REMAINING TEASPOON TARRAGON, AND REMAINING 1/4 TEASPOON EACH OF SALT AND PEPPER IN A BOWL.

SERVE SOUP IN BOWLS TOPPED WITH TOMATO PEACH SALSA, OR CHILL UNTIL YOU ARE READY TO SERVE.

Presented By: Chef Emma Currie