

#EnCasa con Fernando Saralegui

White/Green Gazpacho

INSTRUCTIONS

Needed Appliance, Large Food Processor or Blender or both. One large non-reactive bowl.

In a large food processor fitted with a metal blade or blender, add the green pepper, cucumber, tomatillo, celery, leek, onion, grapes, garlic, cilantro, mint and puree. This should be done in batches depending on the size and strength of your appliances. - Using a rubber spatula, transfer the vegetable puree to the nonreactive bowl.

Once all the above have been pureed stir thoroughly in bowl and add vegetable stock, 1/2 the cider vinegar, EVO, lemon juice and pickle juice. Salt and pepper to taste.

Cover and chill the gazpacho for several hours before serving. Will cure in the refrigerator and be better the next day.

Garnish: Whisk remaining apple cider vinegar and sour cream to make our cream garnish. Chiffonade (thinly slice) 1/8 of a cup of mint.

To serve pour a bowl or cup of gazpacho and drizzle a bit of our sour cream on the surface and sprinkle a bit of mint on top.

INGREDIENTS

Wash all vegetables

3 cucumbers. Seeded sliced in 1" to 2" chunks

2 green bell peppers cored, slice side off in top to bottom strips and then in half

5 tomatillos peeled and quartered

Small bunch seedless green grapes washed (about two cups)

2 mashed and sliced garlic cloves

2 celery stalks chopped, if they have their tops, include

1 leek, tops cut off (green), split lengthwise and chopped into 1/2 inch circles. Soak in water and lift floating leeks into strainer to drain

1-1/2 cup vegetable stock (store bought)

1/4 cup EVO

1 lemon juiced

White pepper and salt to taste

1/2 cup cilantro rough chopped

1/4 cup mint chopped

1/4 cup fine chop mint garnish

Secret ingredient: Dill pickle juice from a jar, a big splash

1/2 cup Apple cider vinegar or white or champagne vinegar

1/2 cup sour cream