

Tomato and watermelon gazpacho, crumbled feta and basil chiffonade

Recipe for 12 verrines



Description

Ultra refreshing chilled soup ideal for summer days served in small glasses. A blend of tomato, cucumber and watermelon topped with feta cheese and fresh basil chiffonade.

Note

Choose ripe tomatoes for this recipe to obtain the tastiest gazpacho.

Ingredients

For the gazpacho

- 6 Unit(s) Italian tomatoes
- 200 Gr Seedless watermelon
- 0.50 Unit(s) Cucumber
- 30 Ml Olive oil
- 15 Ml White balsamic vinegar
- 5 Ml Smoked tabasco

- Salt and pepper

For the garnish

- 60 Gr Feta cheese
- 2 Sprig(s) Basil

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Resting time **30 mins**

General preparation

Make a small cross cut in the skin of the tomatoes. Peel the cucumber and cut it into pieces. Cut the watermelon flesh into pieces. Crumble the feta.

Gazpacho preparation

Plunge the tomatoes into boiling water 10 seconds before immersing them in ice water to peel them easily. Mix in a blender the watermelon, cucumber and tomatoes, until you obtain a smooth puree.

Add olive oil and vinegar and season with salt and pepper. Let cool in the refrigerator a few hours or on an ice bath so that the gazpacho gets chilled.

Mounting your tapas

Pour the gazpacho in small glasses and garnish with crumbled feta cheese and last minute chopped basil.

Bon appétit!