

GUASTELLO'S VILLAGE MARKET

Bea's Gazpacho

Serves 4 - 6

Ingredients

For the cold soup:

2 1/4 pounds ripe tomatoes
1 red pepper
1 English cucumber, peeled and seeded
1/4 red onion, peeled and roughly chopped
2 garlic cloves, peeled
Sea salt and pepper
1 tablespoon chopped tarragon
2 tablespoons sherry vinegar
1/3 cup olive oil
Sea salt and pepper
Dash of chili flakes
For the topping:

Reserved cucumber, diced
8 cherry tomatoes, diced finely
2 hard boiled eggs, crumbled
1 ear of corn, blanched and kernels sliced off
1/2 avocado, diced finely
1 small shallot, chopped finely
Olive oil

To make the soup, blanch the tomatoes in boiling water for 1 minute. Rinse them under cold water to cool them and stop the cooking process. Peel, core, seed and dice them.

In the bowl of your food processor, combine the tomatoes, pepper, 3/4 of the cucumber, onion, garlic, tarragon and a dash of chili flakes. Blend until very smooth in texture. Stir in the sherry vinegar, olive oil, season with salt and pepper and transfer to a container. Cover and refrigerate for 3 hours, or overnight so that the flavors develop even more.

Serve the soup in bowls and top with a mixture of hardboiled egg, chopped tomato, cucumber, avocado, shallot and corn. Add a drizzle of olive oil and season with more salt or pepper and oil if necessary.

Credit: La Tartine Gourmand