



Watermelon gazpacho



Categoria
Sopas



Tempo de preparação
Rápido



Dificuldade
Fácil



Custo
Low



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes



4 tbsp of Victor Guedes
Extra Virgin Olive Oil
Reserve

- 4 ripe tomatoes
- 600g seedless watermelon
- 1 peeled cucumber
- 1 red bell pepper
- 1 tbsp of chopped chives
- 0,5 onion
- 1 garlic clove
- 2 tbsp of apple cider vinegar
- Mint leaves, to taste
- Fleur de sel, to taste
- Ground pepper, to taste

Method of preparation

1

Finely dice a tomato, 1/2 cucumber, 1/4 bell pepper and 2 tablespoons of onion. Place the mix in a bowl.

2

Add the chives, apple cider vinegar, olive oil, fleur de sel and pepper. Mix everything and put it in the fridge.

3

Place the remaining ingredients in a blender: the apple cider vinegar, the remaining olive oil, tomato, watermelon, cucumber, pepper, onion, garlic and mint leaves.

4

Blend until you get a smooth cream. If it is too thick, add cold water.

5

Check the seasoning and add salt and pepper, if necessary. Put it in the fridge.

6

Serve with the finely diced vegetables, a drizzle of olive oil and more mint leaves.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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