



persiMon® Gazpacho

Serve chilled in wine glasses or soup bowls garnished with chopped chives and persiMon® balls on skewers.

Makes 6 servings

Ingredients

- 1 lb (500 g) persiMon®, topped and peeled (approx. 2)
- 1 lb (500 g) red tomatoes, cored and diced (approx. 4)
- 1 ½ cups (375 mL) small English cucumber, diced
- ¼ cup (50 mL) red pepper, seeded and diced
- ¼ cup (50 mL) green pepper, seeded and diced
- 1 large garlic clove
- 2 tbsp (30 mL) Sherry vinegar
- ½ cup (125 mL) water
- ¾ cup (150 mL) olive oil
- salt & pepper to taste
- 18 chives, chopped

Preparation

Remove stems from each persiMon®. Using a small melon baller, scoop balls from the flesh of each persiMon® for garnish. Set aside.

Chop the remaining persimons into chunks and place in the blender with the tomatoes, cucumber and peppers. Add garlic and vinegar.

Purée ingredients in blender for approx.30 seconds to 1 min minute, until the mixture is completely blended.

On low speed slowly add the water and then the olive oil. Add salt and pepper to taste.

Place in refrigerator for at least one hour to chill.

