



# 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

**⅔ cup** (150 mL) olive oil cup

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.

Source: [www.persimoncanada.com](http://www.persimoncanada.com)

