



Kaki persiMon® Gazpacho

By Chef Mariano Fernandez

Serves 6

INGREDIENTS:

200g kaki persiMon®	35ml Sherry vinegar
1kg ripe tomatoes	70ml EVOO (extra virgin olive oil)
30g red bell pepper	7g salt
30g cucumber	25g bread (soaked in water)
30g Spanish onion	
1 garlic clove (blanched 2 times, start with cold water each time)	

METHOD:

- Place the kaki persiMon®, tomatoes, red bell pepper, cucumber, onion, garlic, Sherry vinegar, salt and bread in blender.
- Blend at high speed for about 3 minutes. Add the EVOO. Keep blending for an additional 30 seconds.
- Pass through fine mesh strainer.
- Refrigerate overnight.



Source: www.persiMoncanada.com

