

Watermelon gazpacho

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Sopas	Rápido	Fácil	Low	With family	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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