



Gazpacho shot with a tomato and cheese skewer



Categoria

Entradas e Petiscos



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Select



Com quem?

Select



Nº de pessoas

1 pessoa

Ingredientes



(1 tsp) Gallo Balsamic
Vinegar Modena Balsamic



Gallo Extra Virgin Olive Oil
Reserve

- 2 Ripe tomatoes
- 1/4 Cucumber
- 1/4 Onion
- 1 Cherry tomato
- 3 Small mozzarella cheeses, in little balls
- Oregano

Modo de preparação

1

Blend the ripe tomato (peeled and deseeded), the cucumber (peeled), the onion and Gallo Balsamic Vinegar in a blender until creamy.

2

Season with salt and pepper to taste.

3

Add ice until the gazpacho's consistency is to your liking.

4

Place the gazpacho in a transparent glass and season with the Gallo Reserve Extra Virgin Olive Oil and the oregano.

5

Serve the gazpacho very cold with mozzarella and cherry tomato skewers on the glass.

Produtos utilizados



Modena Balsamic
Premium Vinegar



Reserve
Extra Virgin Olive Oil



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