

Strawberry Gazpacho

Serves: 6

Prep time: 15 minutes + 1 hour cooling time

Cook time: 0 minutes



1 serve per portion

Ingredients

1kg strawberries, cut into quarters

1 cucumber, peeled and diced

1 red onion, finely chopped

1 capsicum, chopped

2 cloves fresh garlic, crushed

3 tablespoons good quality extra virgin olive oil

2 tablespoons sherry vinegar

1 cup vegetable stock

1 teaspoon sea salt

Freshly ground black pepper, to taste

Chives, finely chopped, for garnish (optional)



Everyday Food

Method

ADD strawberries, cucumber, red onion, capsicum, and garlic to a blender and blend until smooth.

ADD olive oil, sherry vinegar, vegetable stock, salt and pepper to taste.

BLEND again briefly to combine.

TASTE and adjust seasonings as necessary.

CHILL the gazpacho in the refrigerator for at least 1 hour before serving.

SERVE cold, garnished with finely chopped chives and extra strawberry and cucumber slices if desired.

Recipe courtesy of the Country Kitchens team