



CHERRY TOMATO GAZPACHO

Recipe by: Chef David Sider

prep time

10 mins

cook time

0 minutes

serves

8

things you need

4 cups

Cherry tomatoes

1/2

Large cucumber, peeled and seeded

1

Red pepper, chopped

1/2 cup

Red onion, diced

50 mL

Sherry vinegar

250 mL

Extra Virgin olive oil

Salt & Pepper

To taste

here's how

- 1 Combine all ingredients except the oil and vinegar and puree until very smooth.
- 2 With the blender running, add the vinegar and slowly add the oil to form an emulsion.
- 3 Pass through a very fine sieve and season with salt and pepper.
- 4 Serve very cold.

helpful tips

