

By: Miguel Ángel Mateos



# Red Fruit Gazpacho with **White** Garlic.



**DIFFICULTY**  
LOW

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**COOKING STYLE**  
MEDITERRANEA



**Nº OF DINERS**  
4



**TYPE OF DISH**  
STARTER



**PREPARATION TIME**  
30 MINUTES



**VARIETY OF GARLIC**  
WHITE

## Ingredientes

- 1 clove of *Cook'In Big* White Garlic
- 400 gr of this season's ripe Tomatoes
- 10 gr Raspberries
- 5 gr Blackberries
- 10 stoned Cherries
- 50 gr peeled Cucumber
- 10 gr Extra Virgin Olive Oil
- 5 gr Sherry Vinegar.
- Fine salt

## Paso a Paso



1. Peel the garlic cloves and put them into the mixing glass.
2. Add the chopped cucumber, raspberries, the stoned cherries, cut into halves, and the blackberries without stalks.
3. Chop the tomatoes and put them into the mixing glass.
4. Slowly liquidise the ingredients until they are creamy and then increase the liquidiser speed so that the gazpacho is very smooth.
5. Add salt to taste, oil and vinegar and liquidise a little more to blend everything well.
6. Put it through a fine sieve to make it as smooth as possible without any lumps.



### FINISHING THE DISH:

7. Then with the help of a spoon in a glass or a jug, gradually put the gazpacho into a glass, slowly moving the spoon so it doesn't splash the sides of the glass and stains it.
8. Put the glass on a coloured plate and dice a few of the ingredients and serve them as a garnish with the red fruit gazpacho.



### CHEF'S TIPS Miguel Ángel Mateos:

- Perfectly ripe seasonal tomatoes should be used, for a good quality gazpacho.
- If one red fruit is preferred to another, then a greater amount of that ingredient can be used.
- It must not have any lumps, be well blended and passed through a fine sieve.
- The Sherry vinegar gives it a very special taste, enhancing the flavour of this delicious cold soup.
- It is better to make it and leave it in a jug in the fridge the day before consumption and stir it well before enjoying this nutritious, refreshing summer drink.