Golden State Gazpacho

Jacob · 30/09/2024



Prep Time

3 hrs 15 mins

Dificult

Medium

Servings

6

Description

Many gazpacho recipes that include fruit turn out tasting more like dessert which is fine if thats what youre into but if you want a superrefreshing seriously savory gazpacho then this peachkissed version is for you You cant go wrong with this very simple recipe served icecold it might just be your new favorite thing to eat on a hot sunny afternoon

Ingredients

— - 2 small ripe yellow peaches

— peeled and cubed - 1 cup sliced peeled English cucumber - ¼ cup chopped yellow onion - 1 clove garlic - ½ cup chopped orange bell pepper - 2 pints Sungold cherry tomatoes - 1 cup red cherry tomatoes - 2 teaspoons kosher salt

— or more to taste - ½ teaspoon ground cumin - 1 pinch cayenne pepper

— or to taste - 2 tablespoons white wine vinegar - 1 lime

— juiced

— or to taste - 3 tablespoons extra-virgin olive oil - 1 cup cold water

— or to taste - ½ cup crumbled feta cheese

— or to taste - ½ cup diced peach

— or to taste - 6 leaves fresh basil

— thinly sliced

— or more to taste

Instructions

1. Combine peaches
2. cucumber
3. onion
4. garlic
5. bell pepper
6. and tomatoes in a blender. Season with salt
7. cumin
8. and cayenne. Pour in vinegar
9. lime juice
10. olive oil
11. and water. Blend until smooth
12. starting with a few pulses and finishing on high speed. Strain soup through a fine-mesh strainer into a large bowl. Cover with plastic wrap and refrigerate until completely chilled
13. at least 3 to 4 hours. Stir soup and season to taste. Pour into serving cups and garnish with feta
14. diced peach
15. basil
16. and a sprinkle of cayenne. Chef's Note: Use any light-colored vinegar
17. such as Champagne vinegar.