Chef John39s White Gazpacho

Jacob · 30/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

1 hr 25 mins

Description

This is similar to a classic gazpacho but with no tomato and peppers

Ingredients

— - 1 tablespoon olive oil - 1 cup leeks

— white and light-green parts only

— thinly sliced crosswise - 2 English cucumbers - peeled

— quartered and chopped - 8 green grapes - ¼ cup slivered blanched almonds - 1 tablespoon olive oil - ? cup creme fraiche - 1 cup French bread cubes - 2 tablespoons sherry vinegar - 1 ½ cups cold water

— or more as needed - salt

— plus more to taste - 1 pinch cayenne pepper

— or to taste

Instructions

1. Heat 1 tablespoon olive oil in a saucepan over medium-low heat. Cook and stir leeks until soft
2. 10 to 15 minutes. Remove to a plate and allow to cool. Place cucumbers in a blender with grapes
3. almonds
4. 1 tablespoon olive oil
5. salt
6. creme fraiche
7. bread cubes
8. vinegar
9. cooled leeks
10. and water. Puree until smooth
11. about 1 minute. Strain through a fine mesh sieve. Cover and chill for 1 to 2 hours. Taste and season with salt and cayenne pepper. If needed
12. add some more vinegar. Serve garnished with dill oil (see note)
13. thinly sliced grapes
14. slivered almonds
15. and fresh dill. Cook's Notes: Make a garnish of dill oil for drizzling on top of the soup. Simply smash some fresh dill in mortar and pestle and slowly drizzle in vegetable oil. Freeze some soup in ice cube trays and serve in the bottom of each cup to keep the soup cold.