



Strawberry Gazpacho

This cool gazpacho combines savory and sweet flavors for a seasonal treat. The recipe comes from chef David Kinch of Manresa.

Ingredients

Serves 6.

Directions

- **FOR THE GAZPACHO**

- 2 pounds strawberries, hulled and lightly crushed
- 1/2 cup chopped onion
- 1/2 cup chopped red bell pepper
- 1 (5-ounce) English cucumber, peeled, seeded, and cut into 1/2-inch-thick slices

- 1/2 clove garlic, crushed
- 1/2 cup fresh tarragon leaves
- 1/4 cup balsamic vinegar
- 1/2 cup extra-virgin olive oil
- Coarse salt and freshly ground pepper

- **FOR THE GARNISH**

- 1/4 cup finely minced hulled strawberries
- 1 bunch chives, finely minced
- 1/4 cup finely minced red bell pepper
- 1/4 cup finely minced, peeled, seeded English cucumber

1. Make the gazpacho: In a large bowl, mix together strawberries, onion, bell pepper, cucumber, garlic, tarragon, vinegar, and olive oil; season with salt and pepper. Using your hands, gently crush mixture. Cover with plastic wrap and transfer to refrigerator. Let chill overnight.
2. Transfer strawberry mixture to the jar of a blender; blend until smooth. Season with salt and pepper. If mixture seems too thick, add a little water to thin out. Transfer to refrigerator to chill.
3. Make the garnish: Place strawberries, chives, bell pepper, cucumber, and almond oil in a medium bowl; gently toss to combine.
4. Divide garnish evenly between six bowls; top with almonds. Pour over chilled soup and garnish with chervil; serve immediately.

- 2 tablespoons almond oil
- Lightly toasted Marcona almonds, halved lengthwise, for garnish
- Sprigs fresh chervil, for garnish