

# Tomato gazpacho, pine nuts and basil oil |

## Recipe for 4 servings

### Description

A cold and refreshing soup, garnished with red peppers, basil oil and pine nuts.

### Note

You can make a very similar gazpacho by replacing the tomato juice with a cucumber and the pepper cubes with an avocado (cut into cubes as well).

Make sure to taste and season accordingly, very important in cold preparations!

### Ingredients

#### Gazpacho

- 250 Ml Tomato juice
- 1 Clove(s) Chopped garlic
- 100 Gr Cucumber
- 5 Leaf(ves) Mint
- 15 Ml Xérès vinegar
- 1 Tbsp Tamarin
- 1 Pinch(es) Espelette pepper
- 100 Gr Tomato
- 100 Gr Red pepper
- 100 Gr Onion
- 4 Tsp Crème fraiche
- 5 Sprig(s) Chives
- Salt and pepper
- Olive oil

#### Garnish

- 100 Ml Olive oil
- 1 Tbsp Pine nuts
- 2 Sprig(s) Basil leaves
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**

#### Preparation

Peel the cucumber, remove the seeds and cut into small cubes.

Cut the tomatoes into small cubes.

Cut the red pepper into small cubes (brunoise) Set aside as a garnish for the soup.

Peel and slice the onion. Finely mince the garlic. Season the crème fraiche with salt and pepper and add a bit of finely sliced chives (keep some for a final garnish).

#### Gazpacho

Once all of your ingredients are ready, add them to a blender and blend for 4-5 minutes. If it strikes you as too thick, add a little water.

Season to taste and then keep in the fridge or on ice.

### Basil oil

In a sauce pot, heat your olive oil to a temperature of 35/40°C. Remove from the heat and pour the oil into a blender, add the basil and pine nuts. Blend for 5 minutes and then pass the oil through a fine mesh sieve. Let it cool entirely before serving.

### Plating

In a nice bowl, cup or glass, pour the gazpacho first, then garnish with your red pepper cubes, a small quenelle of crème fraîche and garnish with fresh chives.

**Bon appétit!**