



GAZPACHO *with*  
RIPE RED TOMATOES,  
ITALIAN PEPPER, AND  
ENGLISH CUCUMBER

Trefethen

# GAZPACHO *with* RIPE RED TOMATOES, ITALIAN PEPPER, ENGLISH CUCUMBER, & SHALLOTS



## INGREDIENTS

2 lbs ripe red tomatoes,  
cored and cut into chunks

1 Italian pepper,  
seeded and cut into chunks

1 English cucumber,  
peeled and cut into chunks

1 shallot, peeled, sliced, and placed  
into a dish with cold water

½ piece garlic clove

2 tsp lemon juice, more to taste

2 tsp salt

½ cup extra-virgin olive oil,  
more to taste

## PROCEDURE

Combine tomatoes, pepper, cucumber, shallot (removed from water and water discarded) and garlic into a blender. You may need to do this in batches depending on the size of your blender. Blend at high speed until very smooth, about 2 minutes, pausing occasionally to scrape down the sides if needed.

With the motor running, add the lemon juice and 2 teaspoons salt. Slowly drizzle in the olive oil. The mixture will turn orange and emulsify. If it still seems watery, drizzle in more olive oil until texture is creamy.

Strain the mixture through a fine sieve pushing all the liquid through with a ladle. Discard the solids.

Taste and adjust seasoning at this point. Place in fridge until well chilled or overnight.

Once well chilled and before serving, taste and adjust seasoning again. Whisk well before serving in your favorite chilled bowl. Drizzle with olive oil.

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## TREFETHEN WINE PAIRING

*Chardonnay: Fresh aromas of green apple and stone fruit are layered with hints of gardenia. On the palate, zesty citrus flavors and notes of ginger lead to a classic light and bright finish.*