

Beat the summer heat with this no-cook spin-off of the Andalusian-style classic that needs only a knife and a blender. Make this refreshing soup during peak watermelon, tomato, and vegetable season using the freshest ingredients, Spanish extra-virgin olive oil, and sherry vinegar. Produced exclusively in Spain's Jerez region, sherry vinegar is barrel-aged, with a nutty, mellow flavor and balanced acidity that adds a bright, slight tang to this traditional Spanish dish.

Summertime

WATERMELON GAZPACHO

INGREDIENTS

2 lb/1 kg seedless watermelon, rind removed, cubed (about 3 cups)
3 Roma or Campari tomatoes, roughly chopped
1 small seedless cucumber, peeled, roughly chopped
½ yellow, green, or red bell pepper
¼ cup/60 ml basil leaves, torn
1 garlic clove
3 tbsp+/45 ml aged sherry vinegar, to taste
½ cup/125 ml Extra-virgin Spanish olive oil, more if needed
Sea salt and cracked pepper, to taste

Garnish

Splash of extra-virgin olive oil
1 cup/250 ml diced Watermelon, cubed
¼ seedless cucumber, peeled, finely diced
½ yellow, green, or red pepper, finely diced
1 tbsp/15 ml each fresh basil and chives, chopped
Sea salt, to taste

METHOD

Combine the watermelon, tomatoes, cucumber, bell pepper, torn basil, garlic, and sherry vinegar in a blender bowl, and blend until thick. The watermelon and tomatoes' sweetness will determine the acidity; taste as you go and balance out the flavor by adding more sherry vinegar. Add the olive oil and season with salt and pepper to taste, then blend until smooth and emulsified. Strain if desired, and transfer the gazpacho to a glass pitcher, cover, and refrigerate for at least two hours. Prepare the garnish - combine all ingredients in a small bowl. Refrigerate until ready to serve.

To serve, pour chilled soup into individual bowls. Top with garnish, a drizzle of extra-virgin olive oil, and a sprinkle of chives and sea salt. Store any leftover soup in an airtight, non-reactive container in the refrigerator for up to three days.

plantwop

