

Greenhouse Tomato Gazpacho

Recipe thanks to Will Gilson of Garden at the Cellar restaurant

Serves 6 as an appetizer

Ingredients:

4 cups tomatoes, diced
1 cup cucumber, diced
1 slice white bread, crusts removed
½ cup extra virgin olive oil
¼ cup roasted red pepper, diced
¼ cup mirin
¼ cup sweet chili sauce
2 tbsp chopped cilantro
2 tbsp dried hibiscus
2 tsp sriracha hot sauce or other
salt and pepper to taste

Optional garnishes-

- toasted marcona almonds
- dehydrated strawberries
- edible flowers
- brunoise vegetables
- toasted croutons

How-to:

Place the tomatoes and cucumbers in a blender (a good blender is crucial to getting a very smooth soup). Puree on a medium speed until the contents seem to be well blended. Add all the remaining ingredients except the olive oil and blend on high for 1 minute. While the blender is running, slowly add in the olive oil until it is emulsified into the other ingredients. Pass the mixture through a fine mesh sieve or colander and season to your desired taste. Chill in the refrigerator for 1 hour before serving. Pour into 6 bowls and garnish with desired accompaniments. Any extra soup can be used for Bloody Marys...so don't worry about leftovers.