



Heirloom Tomato Gazpacho

INGREDIENTS

- 3 cups Heirloom tomatoes, chopped
- 2 cloves of garlic
- 2 tablespoons of Sherry vinegar
- 2 celery spears, chopped
- 1 cucumber, peeled and seeded
- Salt and Tabasco to taste
- ¼ cup extra virgin olive oil
- 1 tablespoon fresh dill, chopped
- 1 cup crème fraîche

DIRECTIONS

1. Place tomatoes, garlic, vinegar, celery, and cucumber in a blender and turn on.
2. Slowly add olive oil and season with salt and Tabasco.
3. Mix dill with crème fraîche.
4. Chill soup until cold and serve in chilled bowls with a dollop of dill crème fraîche.

Serves 4



Brandon Miller is the chef
at Mundaka Restaurant

