



Gazpacho

1 English cucumber
2½ pounds ripe tomatoes, chopped
2 fresno chiles stemmed and seeded
¼ small red onion chopped
2 garlic cloves
¼ cup chopped fresh cilantro, plus more for garnish
3 tablespn red wine vinegar
½ cup XV Olive Oil
1¼ teaspn salt
¼ teaspn fresh ground black pepper

Fresh herbs for garnish

Directions

1. Finely chop ¼ of the cucumber and reserve for garnish.
2. Peel the remaining cucumber, cut into chunks, and transfer to a blender. Add the tomatoes, peppers, onion, garlic, cilantro, vinegar, olive oil, salt, and pepper. Blend until smooth. Season to taste and chill for at least 2 hours.
3. Serve the soup garnished with the reserved diced cucumber, cherry tomatoes, fresh herbs, drizzles of olive oil, and freshly ground black pepper.

*Serve chilled with PMV Sauvignon Blanc