



Gazpacho Truffle Ricotta, Cherry Tomatoes, Raspberry

By Nick Honeyman

20 minutes

20 minutes

6

Serves

INGREDIENTS

Gazpacho

200ml water
450g cherry tomatoes
2 red peppers, roasted, skin removed
3 peppercorns
1tsp Thyme,
1 garlic clove
50g tomato puree
1 teaspoon salt
1 teaspoon sugar
1 teaspoon raspberry vinegar

Ricotta

100g Ricotta
1 teaspoon truffle oil
1 teaspoon raspberry vinegar

METHOD

Gazpacho

1. Place all ingredients into a food processor and blend until smooth.

Ricotta

1. In a medium sized bowl mix together all the ingredients

To Serve

1. Place 1 teaspoon of the ricotta mix into an espresso cup and pour over 50mls of the gazpacho. Serve with a teaspoon.