

Miele

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.