



# Watermelon gazpacho



Categoria  
Sopas



Tempo de preparação  
Rápido



Dificuldade  
Fácil



Custo  
Low



Com quem?  
With family



Nº de pessoas  
4 pessoas

## Ingredientes



4 tbsp of Victor Guedes  
Extra Virgin Olive Oil  
Reserve

- 4 ripe tomatoes
- 600g seedless watermelon
- 1 peeled cucumber
- 1 red bell pepper
- 1 tbsp of chopped chives
- 0,5 onion
- 1 garlic clove
- 2 tbsp of apple cider vinegar
- Mint leaves, to taste
- Fleur de sel, to taste
- Ground pepper, to taste

## Method of preparation

1

Finely dice a tomato, 1/2 cucumber, 1/4 bell pepper and 2 tablespoons of onion. Place the mix in a bowl.

2

Add the chives, apple cider vinegar, olive oil, fleur de sel and pepper. Mix everything and put it in the fridge.

3

Place the remaining ingredients in a blender: the apple cider vinegar, the remaining olive oil, tomato, watermelon, cucumber, pepper, onion, garlic and mint leaves.

4

Blend until you get a smooth cream. If it is too thick, add cold water.

5

Check the seasoning and add salt and pepper, if necessary. Put it in the fridge.

6

Serve with the finely diced vegetables, a drizzle of olive oil and more mint leaves.

*Produtos utilizados*



*Reserve*  
Extra Virgin Olive Oil



*Mais receitas em*  
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