



Gazpacho shot with a tomato and cheese skewer



Categoria

Entradas e Petiscos



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Low



Com quem?

With friends



Nº de pessoas

1 pessoa

Ingredientes



Victor Guedes Extra Virgin
Olive Oil Reserve

- 2 ripe tomatoes
- 1/4 cucumber
- 1/4 onion
- 1 cherry tomato
- 3 small mozzarella cheeses
- 1 tsp of balsamic vinegar
- Oregano, to taste

Modo de preparação

1

Blend the ripe tomato (peeled and deseeded), the cucumber (peeled), the onion and the balsamic vinegar in a blender, until creamy.

2

Season with salt and pepper, to taste.

3

Add ice until the gazpacho's consistency is to your liking.

4

Place the gazpacho in a transparent glass and season with the Victor Guedes Extra Virgin Olive Oil Reserve and the oregano.

5

Serve the gazpacho very cold with mozzarella and cherry tomato skewers on the glass.

Produtos utilizados



Reserve

Extra Virgin Olive Oil



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