

GAZPACHO BLANCO

4 each cucumbers peeled and 1/2" diced
1 piece honeydew melon peeled and 1/2" diced
1 piece crenshaw melon peeled and 1/2" diced
3 bunch green seedless grapes rinsed
1 lb whole blanched almonds - unsalted
1 cup roasted garlic
as needed sea salt and cracked white pepper
2 lbs poblano peppers roasted, skinned and remove seeds
1-2 each watermelon radishes brunoise - very fine dice
1 bunch cilantro rinse and pick leaves from stems
1 bunch mint rinse and pick leaves from stems
1 tbsp red pepper flakes - as needed for spicy preference
20 - 30 pcs borage blossoms - optional but very nice to use as garnish

1. Toast and cool down the almonds. Set aside.
2. Prepare all ingredients as specified above.
3. Using a bar blender - preferably a vita mix blender...
4. Puree the grapes and almonds together until smooth and set aside in refrigerator
5. Puree the melons and mint until smooth and set aside in refrigerator
6. Puree the cucumbers, poblanos and roasted garlic until smooth with the cilantro
add chile flakes, season with salt and pepper as desired. Set aside in the refrigerator.
7. Combine all purees in a large container, adjust seasoning as desired.
8. Serve chilled with a garnish of watermelon radishes and borage blossoms (if available)

makes about 1 1/2 gallons