Cherry Gazpacho

Raciones para 1

- ❏ 500 g
Ripe tomatoes
- ❏ 200 g
Cherries
- ❏ 1/2
Garlic cloves
- ❏ 1/4
Onion
- ❏ 20 ml
Sherry vinegar
- ❏ 60 ml
Olive oil
- ❏ 50 ml
Water
- ❏
Salt
- ❏
Black sesame

1. First, cook the tomatoes in boiling water for one minute. Before dipping them, it is advisable to make a cross with a knife on each tomato and peel to help us peel them later.
2. Peel the tomatoes and remove the stalk. Place the peeled tomatoes in the mixer.
3. Add the washed pitted cherries and the rest of the ingredients except the oil. Mash everything.
4. Add the oil to the mixer to emulsify the mixture.
5. Serve the cherry gazpacho with a splash of olive oil, chopped cherries and black sesame seeds sprinkled on top to decorate.

Chef's Notes

https://cookinglovers.teka.com/en/receta/gazpacho-de-cerezas/