

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/>

