



CHERRY TOMATO GAZPACHO

With roasted marinated capsicum and Sardinian Goat's cheese

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 800g Cherry tomatoes
- 150g of Sardinian goat's cheese
- 4 Tablespoons of extra virgin olive oil
- 1 Tablespoon of balsamic vinegar
- Salt to season
- 1 Large capsicum
- Few slices of toasted bread
- Half an onion sliced
- 1 Handful of fresh basil leaves
- 1 Clove of garlic sliced

1. Place the cherry tomatoes into a blender with the onion, most of the basil, 2 tablespoons of oil, the balsamic vinegar and whiz. Place the tomatoes into a fridge to chill nicely.

2. Place the capsicum directly onto a gas fire hob or onto a hot barbeque. Char the capsicum until all nice and black. Cool the capsicum and take the burnt skin off. Slice it and dress the capsicum with salt, the sliced garlic, few leaves of basil and the rest of the oil.

3. Serve the chilled gazpacho accompanied with the marinated roasted capsicum, toasted bread and the matured Sardinian goat's cheese.

Buon Appetito!

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