

Miele

Green gazpacho, burrata, almonds

By Matt Stone

15 minutes

Preparation time

10 minutes

Cooking time

2-4

Serves



INGREDIENTS

Green gazpacho

2 over ripe avocados, peeled, roughly chopped
2 Lebanese cucumbers, roughly chopped
3 spring onions, sliced
1-2 long green chillies, sliced
1 garlic clove, sliced
200g soft herbs (dill, parsley, coriander, mint etc.)
125ml whey
1 tbsp apple cider vinegar
Olive oil, to taste
Murray River salt flakes, to taste
2 pinches mountain pepper leaf

Croutons

Half stale sourdough bread, cut into 1cm dice
60ml Extra Virgin olive oil

To serve

1 burrata, in whey
2 tlb, natural flaked almonds, toasted

METHOD

Green gazpacho

1. Place avocados, cucumbers, spring onions, chilli, garlic and soft herbs into a bowl of a food processor and pulse until finely chopped.
2. Strain burrata, capturing the whey into a small jug. Reserve cheese. Add whey to avocado mix and pulse to form a smooth puree. Adjust consistency with water if too thick.
3. Season to taste with cider vinegar, salt, olive oil and Mountain pepper leaf.

Croutons

1. In a non-stick frying pan heat olive oil on Induction setting 7. Add diced sourdough bread in batches and fry until crispy and golden brown.

To serve

Ladle soup into bowl. In a separate bowl, tear burrata curds and spoon on top of gazpacho
Garnish with croutons, olive oil and almonds

Notes

- This recipe is perfect for using up leftover stale bread and old herbs – substitute accordingly
- Gazpacho will keep in the refrigerator for 24 hours
- Burrata is an Italian buffalo milk mozzarella with a fresh cream centre. It can be purchased from gourmet food stores and delis.