



Chilled Watermelon Gazpacho

🕒 190–200 Min   

Preparation

- 1 Remove the seeds from the watermelon and cut it into cubes. Wash the cucumber and tomato, then dice them.
- 2 Add the watermelon, cucumber, tomato, basil, vinegar, olive oil, salt and pepper to a blender. Blend until smooth, then taste and adjust the seasoning if needed.
- 3 Pour the soup into a large bowl and chill for 3 to 4 hours or overnight. Serve in bowls, drizzle with a little olive oil and garnish with watermelon cubes.

Ingredients 6 Portions

♦ = Kotányi Produkte

500 g	Watermelon
0.5	Cucumber
1	Tomato, diced
1 tsp	♦ Basil, Crushed
1 tbsp	Wine vinegar
2 tbsp	Olive oil
0.5 tsp	♦ Sea Salt, Coarse
0.5 tsp	♦ Pepper Black, Ground

