

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