

Summer Gazpacho

Pico Del Mar

Serves 6

Gazpacho

3 cups diced ripened tomatoes
1/4 cup chopped red onion
2 tablespoons extra virgin olive oil
1 cup vegetable stock, chilled
2 cloves garlic, sliced
1 tablespoon sherry vinegar
1 hot chile pepper, seeded, chopped
1 cup peeled, seeded, finely diced cucumber
1/4 cup minced scallions
2 tablespoons chopped basil leaves
1/4 cup gin
to taste sea salt and freshly ground black pepper

Place tomatoes, onions, olive oil, vegetable stock, garlic, vinegar and chile pepper in blender. Pulse 15 seconds or until coarsely blended. Transfer to mixing bowl. Stir in remaining ingredients. Season with salt and pepper. Cover. Refrigerate 2 hours.

Pico Del Mar

12 large shrimp, size u-15, cooked
1/2 cup lump crabmeat, shelled
1 lemon, zested, juiced
1 tablespoon walnut oil
2 tablespoons toasted sunflower seeds
to taste sea salt and freshly ground black pepper

Peel and devein shrimp, leaving tail on. Combine all ingredients in mixing bowl. Season with salt and pepper. Cover. Refrigerate until chilled.

Presentation

6 sprigs basil
9 yellow teardrop tomatoes, halved
2 tablespoons extra virgin olive oil

Ladle gazpacho into chilled soup plate. Arrange shellfish in center. Garnish with basil and tear drop tomato halves. Drizzle with olive oil.