



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

WHITE GRAPE GAZPACHO

RECIPE 70/98

What you will need:

250ml stale ciabatta, crusts removed and cut into 2cm cubes

340ml tin of sparkling apple juice

125ml almond flakes, lightly toasted

half an English cucumber, peeled, seeded and diced

1 green apple, peeled, cored and chopped

375ml white seedless grapes

5ml chopped garlic

45ml sherry vinegar

80ml **Morgenster Extra Virgin Olive Oil**

250ml buttermilk

salt and pepper

How to prepare:

Soak the bread in the apple juice until soft.

**FLOS
OLEI
2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
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Place in a blender with the almonds, cucumber, apple, grapes and garlic. Blend until smooth.

Add the vinegar, olive oil and buttermilk and blend until well combined. Season to taste.

Press the mixture through a sieve and chill well.

Serve garnished with a drizzle of olive oil, sliced grapes and toasted flaked almonds.

Recipe supplied by The Star, Angela Day.



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