

#### WINE AND OLIVE ESTATE

## RECIPE

# Golden Gazpacho with Peaches & Chorizo

### Ingredients

#### Serves 4

- 1 kg yellow or orange tomatoes, halved
- 1 yellow bell pepper, seeds removed
- 3 large garlic cloves
- 1 large ripe peach, peeled and pitted
- 1 jalapeño pepper, seeds removed
- 3 tablespoons sherry or red wine vinegar
- Kosher salt and black pepper to taste
- Diced peaches and chorizo or crisp ham, for garnish
- Basil leaves, for garnish

### Morgenster Monte Marcello Extra Virgin Olive Oil, for garnish

### **Directions**

Combine tomatoes, bell pepper, garlic, peach and jalapeño in a blender and puree until smooth. Add vinegar and up to 1/2 cup water to thin to desired consistency. Season with salt and pepper, to taste.

Divide into bowls and garnish with diced peaches, chorizo, basil leaves, and a drizzle of olive oil just before serving