

Virtual Gazpacho

Ingredients:

6 yellow vine ripened tomatoes, coarsely chopped
3 yellow peppers, roasted and peeled
4 cloves roasted garlic
1-2 c fresh squeezed orange juice
juice of 1 lemon
2 tbsp maple syrup
3 tbsp banyuls (sherry) vinegar
1 tsp spanish smoked paprika
1 c extra virgin olive oil
1 tbsp soy lecithin
1 tsp xanthan gum
3 sheets gelatin, soaked in cold water
kosher salt, to taste
cracked green peppercorn, to taste
1 pinch spanish saffron
1 whip cream isi charger

Directions:

Place first eight ingredients into blender and purée until smooth.

With the blender running, slowly add olive oil, soy lecithin, xanthan gum, gelatin, salt and pepper, and purée for five minutes.

Pass through a fine mesh sieve and refrigerate until cold (approximately 20 minutes).

Put purée into whip cream siphon and charge with three N20 canisters. Refrigerate until ready to dispense.