

TOMATO GASPACHO, SPRING ONION PICKLES AND BASIL OIL



Serve 4 :

To the market :

- Ripe and plump red tomato : 2.2lbs
- Dijon mustard : 1 tablespoon
- Olive oil : 3.38 oz (= 10 tablespoons)
- Handfuls of fresh basil : 2
- Spring onion : 2
- White sugar : 0.7 ounce (= 2 tablespoons)
- Cider vinegar : 1.35 oz (= 4 tablespoons)
- Water : 2 oz (= 6 tablespoons)
- Ricotta or soft sheep'cheese : 4 teaspoons
- Pine nuts : 1 tablespoon
- Black olives : 3
- Salt and pepper

At the stoves:

- Peel the first skin of the onions and cut each one into 2 pieces. Pour the vinegar, water and sugar into a saucepan. Add the onions' pieces. Boil up for about 15 minutes (until the onions get soft and translucent). Cover them up and allow them to cool.
- Peel the tomatoes. Remove the green part in the center with a knife. Chunk the tomatoes before mixing them with the mustard, salt, pepper and a dash of olive oil. It must become a un smooth soup. Put the gaspacho into the fridge for at least 1 hour before serving. Besides that, mix the basil's leaves with 3 tablespoons of olive oil. Pour the remaining oil.
- In a hot dry pan, roast the pine nuts until they get slightly golden. Leave them aside. Remove the stone from the olives and cut them into small pieces.
- Serve the gaspacho in a deep plate with some ricotta or soft sheep's cheese on the top, and a few onion pickles. Pour some basil oil and sprinkle some roasted pine nuts and olives'pieces before serving.



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