



CUISINE & WINE

ASIA



This simple start to dinner drew mixed reactions. Some found it lacked seasoning and an appetising acidity while others, like Georg Raudaschl, felt it was decidedly refreshing when paired with the Austrian Sauvignon Blanc. "The gazpacho was subtle and yet tasted refined," he commented. "And the acidity enhanced the FX Pichler 2003 which made the wine even fresher. Like many Austrian wines, this was aged in stainless steel, which really brings out the natural characteristics of the grape varieties."

roma tomato gazpacho served with mixed vegetables & red bell pepper foam

paired with FX Pichler Sauvignon Blanc Smaragd 2003

serves 2

Roma Tomato Gazpacho

750ml freshly squeezed Roma tomato juice
80ml extra virgin olive oil
20ml Jerez sherry vinegar
250g cucumbers, peeled and sliced
1 garlic clove, peeled
½ red onions, peeled and sliced
½ red bell peppers, seeded and sliced
½ green bell peppers, seeded and sliced
½ tsp (each) salt and freshly ground pepper

Red Bell Pepper Foam

500ml freshly squeezed red bell pepper juice
5g soy lecithin granules
Salt and freshly ground pepper, to taste

Mixed Vegetables

10g finely diced fennel bulbs
5g finely diced black olives (taggiascha)
2g finely diced organic lemon peels
½ red bell peppers, seeded and finely diced
½ green bell peppers, seeded and finely diced
Salt, freshly ground pepper and extra virgin olive oil, to taste

Garnish

2 Italian grissini bread sticks
2 basil leaves

- For the roma tomato gazpacho: Place all the ingredients in a food processor and pulse until smooth. Chill the soup in the refrigerator until ready to serve. As the flavour of the gazpacho develops over time, this soup can be prepared up to a day ahead.
- For the red bell pepper foam: Place the red bell pepper juice into a pitcher and add the soy lecithin granule. Season with salt and freshly ground pepper and pulse with a handheld blender until foamy. Set aside.
- For the mixed vegetables: Place all the diced vegetables in a mixing bowl and season with salt, freshly ground pepper and extra virgin olive oil. Toss well.
- To serve: Pour the chilled gazpacho into each martini glass. Add a spoonful of mixed vegetables and red bell pepper foam. Garnish with a basil leaf and a grissini bread stick. Add a few drops of extra virgin olive oil over the top. Serve immediately.

