



CHEF MICHELLE BERNSTEIN

## WHITE ALMOND GAZPACHO

SERVES 4

---

### INGREDIENTS

1½ cup Spanish Marcona almonds (salted)	½ cup excellent quality extra-virgin olive oil
½ teaspoon fresh, peeled garlic	1 ½ cups cold vegetable broth
½ tablespoon peeled shallot	1 tablespoon sherry vinegar
2 cups seedless green grapes	2 tablespoons dry sherry wine
1 tablespoon fresh dill	Salt and black pepper, to taste
2 cups cucumbers (English, if available), peeled and chopped	

---

### DIRECTIONS

In a blender, add the almonds, garlic, shallot, cucumber, grapes, dill and broth and puree until very smooth. While blender is running, add the vinegar, sherry wine, and drizzle in the olive oil. Run the blender for at least 4-5 minutes, until the soup is very smooth. Place finished soup in the cooler until chilled. Serve with a garnish of sliced grapes, crushed almonds and dill.

---