



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

SEP 2010
Recipe 15

For more recipe ideas, please visit:
WWW.GCFARMS.COM/RECIPES.HTML

Gazpacho à la Provençale with Cucumbers, Roasted Peppers, Fresh Herbs & More.

PREPARATION

- 1 - Working in small batches, place peppers and cucumbers in a food processor or blender and puree to a coarse consistency. Transfer to a chilled mixing bowl or container.
- 2 - Again, working in small batches, puree carrots and celery (add water if needed) and then add to the pepper mix.
- 3 - Puree apricots, tomato paste and garlic and then add to the mix.
- 4 - Slowly mix in all remaining ingredients and refrigerate.
- 5 - Serve in a chilled bowl topped with the toasted sourdough bread.



Gazpacho à la Provençale
with Cucumbers, Roasted Peppers, Fresh Herbs & More!

Cook's Note:
This unique, delicious gazpacho is from my friend, the very talented chef, Luis Ayala. It is with special thanks to him that I invite you to try it. I think the ingredients will both surprise and delight you, as will the amazing flavors!

Bon Appetit!

-George

(photo by Marc-Henri)

INGREDIENTS

- 15 oz. sliced sourdough bread, toasted
- 1 lb. red bell peppers, roasted, peeled and seeded
- 1 lb. yellow bell peppers, roasted, peeled and seeded
- 1 lb. cucumbers, peeled and seeded
- 10 oz. celery, chopped
- 10 oz. carrots, peeled and chopped
- 14 oz. apricots
- 6 oz. tomato paste
- 16 oz. Realigns wine
- 5 oz. GC Farms' basil olive oil
- 8 oz. GC Farms' extra virgin olive oil
- 1 oz. Worcestershire sauce
- 2 tbs. Tabasco sauce
- 4 tbs. kosher salt
- 1 tbs. fresh thyme, chopped
- 1 tbs. fresh basil, chopped
- 1 tsp. fresh oregano, chopped
- 1 tsp. fresh rosemary, chopped
- 1 tsp. fresh mint, chopped
- 1 tsp. black pepper
- 1 oz. GC Farms' roasted garlic
- 48 oz. water

COOK'S NOTE:

This unique, delicious gazpacho is from my friend, the very talented chef, Luis Ayala. It is with special thanks to him that I invite you to try it. I think the ingredients will both surprise and delight you, as will the amazing flavors!

Bon Appetit!
-George