

White Gazpacho

by Chef Ryan Jennings of Max of Eastman Place

Serves Six

Ingredients:

1 head of Garlic
2 cups day-old Sourdough Bread, crust removed, 1" dice
1 ½ cups Plain Yogurt
6 ounces Marcona Almonds, toasted
12 ounces Green Seedless Grapes
2 Cucumbers, peeled, seeded and chopped
1 Lemon, juiced and zested
1 ½ teaspoons Hot Smoked Paprika
2 Tablespoons Sherry Vinegar
6 Tablespoons Extra Virgin Olive Oil
Salt to taste
High Quality Extra Virgin Olive Oil

Procedure:

For the Roasted Garlic:

Pre heat the oven to 375 F.
Trim the top off the head of garlic.
Coat it lightly with olive oil and season with salt and black pepper.
Wrap the garlic in tin foil and roast in the oven for 30-40 minutes until fragrant and soft.
Reserve.

For the Soup:

Cover the bread with water and let stand for fifteen minutes. Squeeze the bread to remove the excess liquid.
Remove the roasted garlic cloves from the skin and combine them in a blender with all of the ingredients except the olive oil.
Puree on high speed until smooth, adding the olive oil in a slow, steady stream.
Season with salt. Chill until ready to serve.

To Serve:

Ladle the soup into six bowls.
Drizzle with extra virgin olive oil and spoon some halved green grapes, croutons and chopped cucumber on top.