Clear gazpacho with green and red oils

Recept van V-ZUG N.V.

Bereiding	45 Mins
Gaartijd	8 Hrs
Porties	4
Apparaat	Combair V2000 vanaf 2021

Clear gazpacho with an intense tomato flavour, complemented by semi-dried tomatoes, basil and chilli oils.

Pan (approx. 20 cm ø)

Saucepan (approx. 16 cm ø)

Chilli Oil

400 ml sunflower oil

100 g dried chilli flakes

10 g smoked chilli flakes, (e.g. chipotle or gochugaru)

10 g sweet paprika

2 cloves of garlic, coarsely chopped

semi-dried tomatoes

water, for blanching

450 g cherry tomatoes, (e.g. Datterini)

1 tbsp raw cane sugar

½ tsp salt

1 tbsp olive oil

olive oil, for covering

Gazpacho

500 g tomatoes, in pieces

150 g cucumber, peeled, in pieces

1 red peppers, in pieces

1 shallot, in pieces

½ chilli, deseeded, in pieces

1 clove of garlic

½ tsp salt

½ tsp sugar

2 tbsp white balsamic vinegar

Basil Oil

water, for blanching

100 g basil, leaves only

150 ml sunflower oil

50 ml olive oil

Chilli Oil

Pour sunflower oil into a pan and heat over high heat (level 7-8) to approximately 180°C. Place chilli flakes and all remaining ingredients into a metal or heat-resistant bowl. Pour hot sunflower oil over the ingredients and allow to cool. Cover and leave the oil to infuse for approximately 24 hours. For a clear oil, strain the mixture through a fine sieve or muslin cloth.

Semi-dried tomatoes

Bring a pan of water to the boil on the highest heat setting (level P), then reduce the heat (level 8). Score a shallow cross in the base of each tomato. Blanch the tomatoes in the simmering water for approximately 1 minute, then remove and immediately plunge them into ice-cold water. Peel off the skin and allow the tomatoes to drain. Mix the tomatoes, sugar, salt, and olive oil, then spread onto a perforated stainless steel tray. Insert the tray into the cooking space and dry for approximately 8 hours at 68 °C using the desiccating function or hot air at 68 °C. Transfer the semi-dried tomatoes into a container, cover completely with olive oil, and store in the refrigerator.

Hot air 68 °C gedurende 8 Hrs

Gazpacho

Place the tomatoes and all remaining ingredients in a bowl and mix well. Cover and leave the vegetables to marinate for about 4 hours. Transfer the vegetables and any juices released during marinating to a blender and blend on the highest setting for about 30 seconds. Line a sieve with a muslin cloth, strain the gazpacho mixture, and collect the clear liquid. Season the gazpacho to taste with salt and white balsamic vinegar, then chill until ready to serve.

Basil Oil

Bring water to the boil in a saucepan on the highest heat setting (level P). Reduce the heat (level 7). Blanch the basil leaves for about 10 seconds, then immediately transfer to ice-cold water. Allow to cool and squeeze out as much water as possible. Place the oils and the blanched basil in a blender and blend on high speed for approximately 6 minutes. Line a kitchen sieve with a muslin cloth and carefully strain the basil oil. Squeeze the cloth well and pour the oil into a light-protected bottle, then store in the refrigerator.

Serving

Distribute gazpacho into glasses, skewer the semi-dried tomatoes. Drizzle the gazpacho with drops of chilli and basil oil.

Tips

The green of the basil oil becomes even more intense if the oil is cooled immediately after blending, stirring it over an ice-cold water bath.

When using the hot air option to dry the tomatoes, the door of the cooking space must be opened manually from time to time to allow moisture to escape.

Accessoires

perforated stainless-steel tray

Aanvullende informatie

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