



Vineyard Peach Gazpacho - sourdough bread with prosciutto

Ingredients

Clear tomato fond

- 5 ripe beef tomatoes
- 1 stem rosemary
- 3 stalks thyme
- 2 stalks basil
- A little salt
- Some brown sugar

Gazpacho

- 250 g peach pulp or home-pickled peaches
- 200 g tomato stock / clear
- 1/2 tsp rosemary
- 1 tsp thyme
- 1 tsp basil leaves
- 4 tbsp red wine
- 30-40 ml olive oil
- Salt, pepper, pinch of sugar

Decoration

- 1 tbs Mountain Essence
- good olive oil
- small basil



Preparation

Clear tomato fond

1. Pluck the rosemary and thyme.
2. Mix everything together and strain through a fine cloth. This can also be done overnight in the refrigerator. Use the clear stock to make the gazpacho. The strained tomato residue can be used as the basis for a tomato sauce or a Bolognese.

Gazpacho

Blend the ingredients to a creamy gazpacho.
Garnish with a basil leaf and the old Mountain Essence vinegar.

Serve with a slice of toasted sourdough bread with butter and finely sliced raw ham or dried meat. Optional for vegetarians also with the grilled vegetables.