

# NYBG

## EDIBLE ACADEMY TOTALLY TOMATOES WEEKEND



### **TOMATO GAZPACHO W/ HOMEMADE CROUTONS AND BASIL OIL**

Prepared for the Edible Academy Tomato Weekend  
by Kristen Loudermilk  
Serves 8-10

#### **Gazpacho Ingredients**

- 2 to 3 pounds of small ripe sweet tomatoes (any variety other than beefsteak), cut into chunks
- 1 Italian pepper (cubanelle)
- 1 cucumber, peeled and cut into chunks
- 1 large garlic clove
- ½ of a small white onion
- 1 slice of presoaked baguette
- ¼ cup of great quality Extra Virgin Olive Oil, more to taste also to use for emulsification
- 1 tbsp Sherry Vinegar, more to taste
- 1 tsp of Sea Salt, more to taste
- Black pepper to taste

#### **Homemade Crouton Ingredients**

- ½ loaf of bread, cut into cubes
- ¼ cup of olive oil
- 1 teaspoon of Italian seasoning
- ½ teaspoon of garlic powder
- Sea salt and black pepper to taste

#### **Homemade Crouton Ingredients**

- 2 cups of olive oil
- 1 small bunch of basil

#### **Instructions for Gazpacho**

Combine all vegetables. Blend at high speed until smooth. Add vinegar and salt to taste. Slowly drizzle in oil with the blender motor running to slowly emulsify. Add until a creamy texture is achieved. Cover, chill, and leave to marinate overnight. (Optional) Strain for thinner consistency. Chill again if necessary. Chill tumblers to serve at a cold temperature.

#### **Instructions for Simple Homemade Croutons**

Preheat oven to 375 degrees F. Line a baking sheet with parchment paper and set aside. In a large bowl mix bread, seasonings, salt, and pepper and toss until evenly combined. Spread the bread evenly out on the baking sheet. Bake until golden, turning croutons half through to evenly bake. (Bake for 15 minutes or until golden brown)

#### **Instructions for Basil Oil**

Combine olive oil and basil and simmer until fragrant.