

# ED'S CREAMY GAZPACHO

with Pecorino Crisp

When Tony, the Mansion groundskeeper, brought in a heaping pile of cucumbers, onions, basil and tomatoes from the garden, I knew just what to make. For fresh summer recipes, like this refreshingly hearty gazpacho, using organic, homegrown produce is a surefire way to elevate your dish.



## GATHER

- 1 pound of tomatoes** cored, seeded, and roughly chopped
- 1 pound of cucumber** peeled, seeded, and roughly chopped
- ¼ cup olive oil**
- 10 large basil leaves**, roughly chopped
- 1 large Vidalia onion**, roughly chopped
- Red pepper flakes**, a pinch
- 1 tablespoon red wine vinegar**
- Salt and pepper** to taste
- Crème fraiche\***
- 16 ounces heavy cream\***
- 1 ounce cultured buttermilk\***

\*Crème fraiche can be found in the specialty cheese sections of most grocery stores. However, it is simple to make and the flavor is superior in doing so. Making crèpe fraiche at home is a great way to utilize heavy cream and buttermilk that is even slightly past 'use by date' to increase shelf life.

## PREPARATION

1. Preheat oven to 400 degrees. Cover baking sheet with parchment, spread ½ cup of grated pecorino cheese onto paper into 3 clusters. Bake until browned, about 15 minutes. Allow the crisp to cool on sheet pan and break into serving size pieces.
2. Place prepared tomatoes, cucumber, onion, basil, olive oil, vinegar, red pepper flakes, and crèpe fraiche into a blender and puree until smooth. Refrigerate for at least 2 hours.
3. Garnish with cheese crisps, vinegar, cucumber slices, olive oil, basil and crèpe fraiche.

## FOR THE CRÈPE FRAICHE

Combine buttermilk and heavy cream in a non-reactive container. Cover and rest at room temperature for 12 hours or until thickened. Store in refrigerator, can last up to 14 days.

