



Recipe: Creamy Melon Gazpacho

{ Serves 4-6 as a Starter }



Ingredients

- 2 lbs ripe melon (such as cantaloupe, honeydew, or a mix), peeled, seeded, and chopped
- 4 oz crusty bread (day-old preferred), soaked in cold water and squeezed dry
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 Tbsp apple cider vinegar

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Instructions

- 1 Prepare the Bread:** Tear the bread into pieces and soak it in cold water for about 5 minutes. Squeeze out the excess water.
- 2 Blend:** Add the melon, soaked bread, salt, black pepper, and vinegar to a blender. Blend until completely smooth.
- 3 Chill:** Transfer to a covered container, and refrigerate for at least one hour before serving.
- 4 Serve:** Stir gently before serving. Garnish with fresh mint, thin cucumber slices, or a drizzle of olive oil for a polished presentation.

Culinary Note: Soaking bread and blending it with fruit is a technique rooted in traditional Spanish cooking. In this dish, it acts as a natural emulsifier – giving the soup its creamy consistency without the need for dairy or cream.



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