



Tomato and Sweet Potato Gazpacho

Recipe courtesy of Oliver's Restaurant

Ingredients

- 1 sweet potato (medium size)
- 4 tomatoes
- 1 red capsicum
- 2 spring onions
- 2 garlic pods
- 2 celery sticks
- 100ml olive oil
- 6 mint leaves
- Salt and pepper

Cucumber jelly

- 1 continental cucumber
- 2 leaves gelatine
- Salt and pepper

Mud crab meat

- 100g mud crab meat

Method

1. Peel and dice the sweet potato, then cook it in salted water.
2. Dice three-quarters of the tomatoes, red capsicum, spring onions, garlic and celery.
3. Blend all of the above with the cooked sweet potato and olive oil.
4. Add salt and pepper.
5. Dice in very small pieces (brunoise) the left over vegetables and the mint.
6. Blend the diced cucumber with salt and pepper.
7. Pass the mix through a strainer and save the juice.
8. Dissolve the gelatine and add it to a quarter of hot cucumber juice and mix everything together.
9. In a soup dish, put diced vegetable, mint and crab meat and pour the cucumber jelly on top of it.
10. Keep the plate in a cooler for half an hour.
11. Before serving, check if the jelly is ready and pour the gazpacho.

*Chef's tip

You can also savour the gazpacho by itself with fresh basil, mint or coriander. It's a very refreshing and flavoursome soup for summer.

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