



SHELburne FARMS

# Strawberry Gazpacho

From Executive Chef Jim McCarthy

Serves 6

## INGREDIENTS

1 ½ quarts strawberries  
1 jalapeno – with or without seeds (your preference)  
1 shallot  
1 tomato  
1 small red pepper  
1 small fennel  
¼ cup sunflowers – toasted  
¼ cup whole almonds – toasted  
1 clove garlic  
¼ cup candied ginger  
2 tablespoons salt  
½ bottle Moscato or other sweet sparkling wine

## DIRECTIONS

Roughly chop all the strawberries, vegetables, and nuts and combine in a bowl with the salt. Cover and let sit out for one hour. This lets all of the flavors combine and allows the salt to soften the vegetables. Working in batches, combine the strawberry mixture with a little bit of the wine and blend until smooth. Cool soup in the refrigerator. Serve cold with a little chopped mint and crushed almonds.