



LOMONDO GAZPACHO

6 very ripe tomatoes, roughly chopped
2 cloves garlic
salt and pepper
1 tablespoon Lomondo Caramelised Balsamic
Lomondo Extra Virgin Olive Oil

Toppings

1/2 cup blanched almonds
1/2 cup Lomondo Extra Virgin Olive Oil
1 teaspoon sea salt
ice cubes
1 Lebanese cucumber, very finely diced

Place the tomatoes in a blender or Thermomix with the garlic, pepper and Lomondo Caramelised Balsamic. Puree, adding sufficient oil to achieve the correct consistency, this will be approximately ½ cup.

Place the almonds in a small frying pan. Add the oil then place over a medium heat. Cook until the almonds are golden then drain thoroughly and toss with salt. Whilst the oil is still hot, cook the prawns until cooked, 2 minutes, then drain. Roughly chop the almonds.

Spoon Gazpacho into serving glasses and place an ice cube in each glass. Top with cucumber and almonds and a generous drizzle of Lomondo Extra Virgin Olive Oil and Lomondo Aged Caramelised Balsamic.

Serve with oysters or other seafood if desired.

Prep Time: 15 minutes
Cook Time: 5 minutes
Serves: 4