



HEIRLOOM TOMATO GAZPACHO

Serving Size: 10 People

Heirloom Tomatoes, 1 kilo
Shallots (peeled, minced), 3 each
Garlic Clove (micro plained), 1 each
Sesame Seed Oil, 1 tbsp.
Peju Olive Oil, 2 tbsp.
Balsamic Vinegar, 1 tbsp.
Salt & Pepper

Place the tomatoes in a food mill with the shallots and pass through. Add all other ingredients and season to taste. Chill over night and adjust seasoning before serving.