

**Miele**

# Green gazpacho, burrata, almonds

By Matt Stone

**15 minutes**

Preparation time

**10 minutes**

Cooking time

**2-4**

Serves



## INGREDIENTS

### Green gazpacho

2 over ripe avocados, peeled, roughly chopped  
2 Lebanese cucumbers, roughly chopped  
3 spring onions, sliced  
1-2 long green chillies, sliced  
1 garlic clove, sliced  
200g soft herbs (dill, parsley, coriander, mint etc.)  
125ml whey  
1 tbsp apple cider vinegar  
Olive oil, to taste  
Murray River salt flakes, to taste  
2 pinches mountain pepper leaf

### Croutons

Half stale sourdough bread, cut into 1cm dice  
60ml Extra Virgin olive oil

### To serve

1 burrata, in whey  
2 tlb, natural flaked almonds, toasted

## **METHOD**

### **Green gazpacho**

1. Place avocados, cucumbers, spring onions, chilli, garlic and soft herbs into a bowl of a food processor and pulse until finely chopped.
2. Strain burrata, capturing the whey into a small jug. Reserve cheese. Add whey to avocado mix and pulse to form a smooth puree. Adjust consistency with water if too thick.
3. Season to taste with cider vinegar, salt, olive oil and Mountain pepper leaf.

### **Croutons**

1. In a non-stick frying pan heat olive oil on Induction setting 7. Add diced sourdough bread in batches and fry until crispy and golden brown.

### **To serve**

Ladle soup into bowl. In a separate bowl, tear burrata curds and spoon on top of gazpacho  
Garnish with croutons, olive oil and almonds

### **Notes**

- This recipe is perfect for using up leftover stale bread and old herbs – substitute accordingly
- Gazpacho will keep in the refrigerator for 24 hours
- Burrata is an Italian buffalo milk mozzarella with a fresh cream centre. It can be purchased from gourmet food stores and delis.