

White Gazpacho

- 1 Granny Smith apple peeled, cored, and chopped
- 1 Large garlic clove, minced
- 3 Cups Day old rustic bread, crusts removed
- 1 Cup Seedless green grapes
- ½ Cup Whole blanched almonds
- ½ Cup Whole milk
- ¾ Cup Extra virgin olive oil, plus more for garnish
- 3 Tbsp Champagne vinegar, plus more for garnish
- Freshly ground black pepper, to taste
- Sea salt, to taste
- ½ Cup Sliced almonds, toasted

In a medium bowl, combine apple, garlic, bread, grapes, blanched almonds, milk, and 2 cups water; season with salt. Cover and chill in refrigerator for at least 6 hours and up to 1 day.

In a blender, combine soup mixture and purée until smooth. With motor running, gradually add ¾ cup olive oil and 3 tablespoons champagne vinegar and blend until soup is emulsified. Season with salt, pepper, and more vinegar, if desired.

Strain soup through a fine-mesh sieve into a large bowl; cover and chill until very cold, about 2 hours.

Preheat oven to 350°F. On a rimmed baking sheet, spread sliced almonds and toast, tossing occasionally, until golden, about 4 minutes. Let cool.

Divide soup among bowls; top with toasted almonds; drizzle with olive oil and champagne vinegar.



ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Amanda Dew Manning