



White Gazpacho with Red Gazpacho Granité

Serves 6

Ingredients:

2 cups plus 3 tablespoons peeled, thinly sliced almonds
1 cup seedless green grapes
 $\frac{3}{4}$ cup cucumber juice, extracted from peeled cucumbers in a juicer or purchased from a juice bar
2 tablespoons plus 2 teaspoons sherry vinegar
 $\frac{1}{4}$ cup verjus, or 2 tablespoons sherry vinegar
1 cup fruity extra virgin olive oil
2 small cloves garlic, peeled
1 cup small, crust-less white bread cubes (from 1 $\frac{1}{2}$ ounces, or 2 to 3 slices bread)
1 tablespoon kosher salt
 $\frac{1}{2}$ teaspoon cayenne
1 tablespoon finely diced red pepper (optional)
1 tablespoon finely diced, peeled, seedless cucumber (optional)
1 tablespoon finely diced red onion (optional)
1 tablespoon finely diced celery (optional)
30 cilantro leaves

Method:

Do the following in batches: Put 2 cups of the almonds, the grapes, cucumber juice, verjus, oil, vinegar, and garlic, into a blender. Pour in 3 cups of water and blend until uniformly smooth, approximately 4 minutes. Add the bread and process for 1 more minute. Taste, season with the salt and cayenne, taste again, and add more salt if necessary. Cover, and refrigerate for at least 3 hours or up to 24 hours. If it appears too thick after refrigeration, whisk in some cold water to thin the soup.

When ready to serve, put the remaining 3 tablespoons almonds in an 8-inch sauté pan and toast over medium heat, shaking constantly, until fragrant, 1 to 2 minutes. Transfer to a small bowl and let cool to room temperature.

If using all or some of the vegetables, add the red pepper, cucumber, red onion, cucumber, and stir gently but thoroughly. This is your garnish.

Divide the gazpacho among 6 shallow soup bowls. Put a $\frac{1}{4}$ -cup scoop of granite in the center of each bowl, sprinkle some garnish over each serving, and arrange 5 cilantro leaves decoratively on top.

Red Gazpacho Granité

Makes about 1 cup

In addition to being a contrast in taste and color to the white gazpacho, the refreshing savory ice can be served as an *amuse* (a small taste to stimulate the appetite and begin the meal), or between courses as an *intermezzo*, a unique take on palate-cleansing sorbet.

Ingredients:

1 pound fresh beefsteak tomatoes, cored and passed through a food mill (about 1 ½ cups milled tomatoes)
2 tablespoons cucumber juice, extracted from peeled cucumbers in a juicer or purchased from a juice bar
1 tablespoon red-pepper juice, extracted in a juicer or purchased in a juice bar
2 teaspoons celery juice, extracted in a juicer or purchased in a juice bar
1 tablespoon sherry vinegar
1 teaspoon finely chopped garlic
Kosher salt
Pinch cayenne pepper, or more to taste

Method:

Put all ingredients except the salt and cayenne in a mixing bowl and stir together. Season with salt and a pinch of cayenne, or more for a spicier granite. Pour the mixture into a 9-inch by 9-inch Pyrex dish and put in the freezer. Freeze for at least 2 hours, or until frozen, scraping the mixture with a fork every half-hour to break it into crystals.

The granite can be covered and frozen for up to 1 week. When ready to serve, scoop out portions with an ice-cream scoop.