

## White Gazpacho

### Ingredients:

- 1 1/2 cups whole toasted almonds
- 1 clove garlic
- 1/2 seedless cucumber peeled
- 1 teaspoon cilantro
- 4 slices of white bread (crust off)
- 2 cups seedless green grapes
- 1/2 cup water
- 1/2 cup heavy cream
- 1/2 cup extra-virgin olive oil
- 3 tablespoons sherry-wine vinegar
- Pinch of salt

### Preparation:

Place all of these ingredients in a blender and blend until extremely smooth. Depending on the season, you may need to adjust the amount of grapes. They tend to be sweeter this time of year, so that will affect the outcome of your dish. You can compensate with extra cucumber and less grape or just leave it alone. I personally like this soup to be a bit sweet. You also must be careful with the almonds as it is pretty easy for them to overpower this soup and they can throw the texture off if you do not blend enough. When serving, you can literally put this in anything. I would recommend a martini glass garnished with some sliced cucumber, cilantro and a dusting of paprika.