

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

# La Copine Gazpacho Blanco

Chilled soup with almonds, grapes, cucumber, and olive oil

By Emily Wenk

Recipe by Nikki Hill and Claire Wadsworth

## Ingredients

- 5 ounces blanched almonds, sliced or slivered
- 1 tablespoon sliced garlic
- 3 cups green grapes, picked from the stems
- 2 cups peeled, halved, and chopped cucumber
- 1/4 cup thinly sliced fennel
- 1/2 cup olive oil, plus more for garnish
- 2 1/2 tablespoons sherry vinegar
- 1 tablespoon kosher salt
- Toasted slivered almonds, for garnish

## Directions

1. In a medium saucepan, combine 2 1/2 cups water, almonds, and garlic and bring to a boil over high heat. Immediately strain the boiled almonds and garlic, discarding the water, and transfer to a blender. Add a fresh 2 1/2 cups water, the grapes, cucumber, fennel, oil, vinegar, and salt and blend on high speed until very smooth.
2. Pour the soup through a coarse strainer into a large pitcher or bowl, and discard the solids. Chill the soup for at least 1 hour, then pour the soup into chilled serving bowls. Top each bowl with the toasted almonds. Drizzle with a little more olive oil and serve.

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