

Moore Square Farmers Market

Chef Series



Featured Chef:
Steve Pexton
of

135 S. Wilmington St.
Raleigh, NC 27601

Riviera Signature Gazpacho

Ingredients:

10 Roma tomatoes (about 2 pounds), cored and chopped
1/2 red bell pepper, cored, seeded, and chopped
1 English cucumber, peeled, seeded, and chopped
2 medium celery stalks, chopped
1/2 cup fresh flat-leaf parsley leaves
2 cups tomato juice
1/2 cup water
1/4 cup sherry wine vinegar
1 cup extra-virgin olive oil
3 tablespoons sugar
2 tablespoons kosher salt
1/2 teaspoon freshly ground black pepper
1 teaspoon sweet paprika
1/4 teaspoon cayenne pepper

Basil Cream Ingredients: 1 cup Basil leaves, 2 cups heavy cream, salt and white pepper to taste

Vegetables provided by Lyon Farms

Gazpacho: mix all ingredients and let marinate for 1 hour. Puree $\frac{3}{4}$ of the soup base and leave the rest chunky. Mix the two together and season to taste with additional salt, pepper, vinegar and sugar if needed.

Basil Cream: Blanch the basil leaves for 20 seconds in boiling salted water. Shock in ice water to cool and squeeze all of the water from it. Puree the basil in a blender. Add cream and basil puree together in a bowl and whisk until thick. Season with salt and white pepper.



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