

# Moore Square Farmers Market



## *Chef Series*

**vivace**

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URBAN FOOD GROUP

Featured Chef:  
Jeremy Sabo

From Urban Food  
Group



## Spicy Tomato Gazpacho with basil and oil cured olives

- 2 ½ lbs ripe market tomatoes
- 1 large cucumber
- ½ jalapeño seeded and cut in half
- 4 cilantro sprigs
- 1 garlic clove, coarsely chopped
- 2 tbsp red wine vinegar
- 1/3 cup extra virgin olive oil
- Kosher salt and fresh ground black pepper
- 3 tbsp diced red bell pepper
- 3 tbsp diced red onion
- 3 tbsp basil, torn
- Extra olive oil for drizzling
- 20 oil cured olives, pitted

Blanch the tomatoes in boiling water for 30 seconds. Cool the tomatoes in a bowl of ice water for a few minutes. Use your fingers to slip off their skins. Remove the cores and coarsely chop the tomatoes, saving all of the juice. Reserve the ice water.

Seed and dice 3 tablespoons of unpeeled cucumber for the garnish. Peel and coarsely chop the remaining cucumbers. Place half of the tomatoes, the coarsely chopped cucumber, jalapeño, cilantro sprigs, garlic, vinegar and olive oil in a blender with 1 to 1 1/2 teaspoons of salt and some pepper. Process at the lowest speed until the tomatoes are broken down. Turn the speed up to high and puree until the soup is completely smooth. If the soup is too thick, add a little of the reserved ice water. Strain the soup through a fine-mesh sieve, pressing out as much liquid as possible. Taste for seasoning. Repeat with the rest of the soup ingredients. Chill the soup in the refrigerator until it's very cold.

Toss the diced sweet pepper, onion and cucumber together in a small bowl. Pour the gazpacho into 6 chilled soup bowls and scatter the pepper mixture over the soup. Garnish each soup bowl with 4 olives & sprinkle with torn basil. Finish each soup with a drizzle of extra-virgin olive oil.

