

# Moore Square Farmers Market

## Chef Series



**Featured Chef:**  
**Sarig Agasi**  
of



301 Glenwood Ave.  
Raleigh, NC 27603

### **Gazpacho**

(serves 4)

#### **Ingredients:**

- 6 large heirloom tomatoes
- 1 medium leek or  $\frac{1}{2}$  onion and 3 cloves of garlic
- $\frac{1}{2}$  seedless cucumber or 2 medium pickling cucumbers
- 1 medium sweet pepper (any color)
- 1 tbsp. salt
- 1 tsp. freshly ground black pepper
- $\frac{1}{4}$  cup sherry vinegar
- 6 leaves of fresh basil

**\*Vegetables provided by Coon Rock Farms\***

Core and cut the tomatoes. Chop the cucumber, leek (or onion and garlic), and sweet pepper into small pieces. Put all vegetables into a mixing bowl. Add salt, pepper, and sherry vinegar. Mix by hand or large spoon. Cover and put in refrigerator overnight. The next day, blend ingredients in blender, adding in the fresh basil leaves. Check seasoning and adjust if you'd like. Garnish with diced cherry tomatoes (choose yellow ones for added color) and basil.



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