

BELL PEPPERS GAZPACHO



Chef: Maurizio Ferrari

Method

Serve 6

In a blender add the Roasted Peppers, the Polpavera, the Balsamic vinegar, the garlic cloves, the shallot and the cucumber. Blend everything to obtain a smooth and homogeneous mixture, if necessary add a little cold water .

Serve them in coloured bowls garnished with wild fennel and a drizzle of Extra Virgin Olive Oil.

Menù Ingredients

100 g. Polpavera fine – Fine Cut tomato pulp in aseptic technology - UV3

20 ml. Aceto balsamico di Modena I.G.P. - PGI Modena

Balsamic Vinegar - Balsamic Vinegar of Modena PGI - ENO

800 g. Peperoni interi alla Brace - Roasted Whole Peppers - TT1

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

2 Garlic Cloves

40 g. Shallots

80 g. Cucumber

q.s. Wild Fennel

q.s. Salt & Pepper