

Tomato-Cantaloupe Gazpacho with Bay Scallops Brochette with Lemon Vinegar and Basil



Gazpacho

Ingredients (for 1 litre of gazpacho)

½ kg	garden or greenhouse tomatoes
½	ripe cantaloupe
75 g	red onions
1	clove of garlic, finely chopped
100 g	English cucumber
100 g	red pepper
15 mL (1 tbsp)	extra virgin olive oil
1 pinch	chilli powder
15 mL (1 tbsp)	sherry wine vinegar or red wine vinegar
6 leaves	fresh basil
75 mL (¼ cup)	spring water (optional)
To taste	salt and pepper

Directions

- Remove stalks from tomatoes. Press tomatoes gently to de-seed and cut in quarters. Save water from tomatoes.
- Peel and coarsely chop onion.
- Peel and seed cucumber.
- Remove hearts and seeds from peppers and cut in quarters.
- Set aside a small amount of each vegetable and chop fine as garnish for gazpacho.
- Peel cantaloupe and remove seeds.
- Place garlic, vegetables and cantaloupe in blender and blend at high speed. Gradually add oil, vinegar and fresh basil.
- Run through a sieve and chill.
- Add water from tomatoes or spring water as needed to adjust consistency.
- Season.

Bay Scallops Brochette with Lemon Vinegar and Basil

8	bay scallops
15 mL (1 tbsp)	lemon vinegar or lemon
30 mL (2 tbsp)	basil oil
To taste	salt, pepper

Basil oil

250 mL (1 cup)	olive oil
½	bunch fresh basil

Directions

- Place olive oil and basil leaves in blender and blend at high speed. Do not filter. Leave pulp in oil and refrigerate. Can be kept in the refrigerator for several weeks in a bottle with a pour spout.
- Slice scallops.
- Season scallops.
- Marinate scallops in a few drops of lemon vinegar and basil oil.
- Thread scallops on mini-wooden skewers.
- Pour gazpacho into cups or small bowls and place a brochette on the rim of each cup or bowl. Sprinkle a few drops of oil from the marinade on each brochette.