

Colorado Heirloom Tomato Gazpacho

Chef Aran Essig, University of Northern Colorado, Greeley, CO

Yield 4 gallon

5 Lb	Heirloom Red Tomato	Concasse
5 Lb	Heirloom Yellow Tomato	Concasse
2.5 LB	Cucumber	Peeled and Seeded
2 oz	Garlic	Chopped
1.5 Lb	Green Pepper	Small Dice
2 Lb	Red Pepper	Small Dice
1 LB	White Bread	Crust Cut Off, cubed
12 oz	Red Wine Vinegar	
20 oz	Olive Oil	
	Salt	
	White Pepper	

1. Combine the Concasse tomatoes, cucumbers, garlic, green pepper and red pepper.
2. Divide mixture into two parts. Add the cubed bread to one half and chill both mixtures over night.
3. Puree the mixture with the bread and add the vinegar. With blender on high slowly pour in the oil and season with salt and pepper.
4. Season unpureed mixture. And chill thoroughly
5. Ladle puree into bowl and garnish with unpureed mixture.
6. Garnish with croutons