

# Vine Ripe Tomato Gazpacho Harlequin

*Chef Florian Wehrli, Windsor, Colorado*

## **Ingredients:**

1/2 lb. red vine ripe tomato  
1/2 lb. yellow vine ripe tomato  
Sherry vinegar to taste  
1 shallot  
2 cloves of garlic  
Salt and pepper to taste  
1 cup extra virgin olive oil  
4 oz. fresh basil  
4 tsp. sour cream

## **Preparation:**

Clean the tomatoes. Blend the red tomatoes with ½ the shallot and 1 clove of garlic. Season with the sherry vinegar, salt and pepper and add some extra virgin olive oil. Strain through a fine chinois.

Repeat the operation with the yellow tomatoes.

Chiffonade the basil. Plate using two different ladles and decorate with the sour cream and basil chiffonade.