

YELLOW WATERMELON GAZPACHO

Paired with 2016 White Wine, Estate Cuvée Blanc, Sonoma Valley

INGREDIENTS

- 1 yellow tomato (8 ounces), peeled and chopped
- 1/3 English cucumber (3 ounces), peeled and roughly chopped
- 16 ounces yellow watermelon, roughly chopped
- 1 yellow bell pepper, ribs and seeds removed and roughly chopped
- 1/2 shallot, roughly chopped
- 2 small cloves of garlic, roughly chopped
- 1/2 tablespoon yuzu juice or lemon juice
- 1 tablespoon white miso
- 2 sprigs cilantro
- 3 tablespoons extra-virgin olive oil
- Salt to taste

PREPARATION

Combine all the ingredients, except olive oil, in a blender. Turn the blender on high speed and purée while drizzling in the olive oil to emulsify. Serve in bowls and garnish with cilantro and olive oil.

Serves 6

Recipe created by St. Francis Executive Chef Bryan Jones

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