

Gazpacho, Two Ways

Makes 6 servings

For the Red Tomato Gazpacho:

**12 ripe tomatoes, scalded,
skinned and seeded**
**1 cucumber, peeled, seeded and
chopped**
**1/2 cup carrots, scraped and
chopped**
1/3 cup leeks, chopped
3 cloves garlic, chopped
2 tablespoons rice wine vinegar
6 tablespoons olive oil
Salt and pepper, to taste

For the Green Tomatillo Gazpacho:

12 tomatillos, peeled, seeded
**1/4 cup wasabi-coated dried
peas**
**1 cucumber, peeled, seeded and
chopped**
1/3 cup leeks, chopped
3 garlic cloves, chopped
2 tablespoons rice wine vinegar
6 tablespoons olive oil
2 tablespoons chopped cilantro

1. Prepare the Red Tomato Gazpacho: Place the tomatoes, cucumber, carrots, leeks, garlic, vinegar, oil, salt and pepper in a processor or blender. Puree to a smooth consistency.

2. Transfer gazpacho to a plastic container. Refrigerate for at least 6 hours or overnight, allowing the flavors to meld.

3. When ready to eat, strain the red gazpacho. Set aside.

4. Prepare the Green Tomatillo Gazpacho: Place the tomatillos, wasabi peas, cucumber, leeks, garlic, vinegar, oil and cilantro in a processor or blender. Blend to a chunky puree.

5. To serve, put a round cutter or mold in the center of each of 6 chilled bowls, filling each with Tomatillo Gazpacho.

6. Pour the Red Tomato Gazpacho around the mold. Place bowls in serving position and gently lift out the mold.

7. If desired, garnish as the chef does with grilled flatbread and crisp, quick-fried Serrano ham.

— From Juan Carlos Rodriguez, chef-partner, Isla Verde

Per serving: 193 calories, 3 grams protein, 15 grams carbohydrates, 8 grams sugar, 15 grams fat, no cholesterol, 66 milligrams sodium, 3 grams dietary fiber.