

# White Gazpacho

Chef Michelle Bernstein  
Palm Beach Post

**Servings: 4**

**1 1/2 cups Spanish Marcona almonds (salted)**  
**1/2 teaspoon fresh garlic, peeled**  
**1/2 tablespoon shallot, peeled**  
**2 cups cucumbers (English, if available), peeled and chopped**  
**2 cups seedless green grapes**  
**1 tablespoon fresh dill**  
**1 1/2 cups cold vegetable broth**  
**1/2 cup excellent quality extra-virgin olive oil**  
**1 tablespoon sherry vinegar**  
**2 tablespoons dry sherry wine**  
**salt and pepper (to taste)**

In a blender, add the almonds, garlic, shallot, cucumber, grapes, dill and broth. Puree until very smooth.

While the blender is running, add the vinegar, sherry wine and drizzle in the olive oil.

Run the blender for at least 4 to 5 minutes, until the soup is very smooth.

Place the finished soup in the refrigerator until chilled.

Serve with a garnish of sliced grapes, crushed almonds and dill.

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Per Serving (excluding unknown items): 2 Calories; trace Fat (1.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Vegetable; 0 Fat; 0 Other Carbohydrates.