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Golden Gazpacho

By Ana Sortun

This recipe is from [Ana Sortun](#), chef and author of [Spice Flavors of the Eastern Mediterranean](#).

Serves 4

2 pints sungold tomatoes (about 6 cups)
1/2 cup fresh, plain bread crumbs or 1/2 small pita bread, torn into 1/2-inch pieces
2 tablespoons Spanish sherry vinegar
3/4 cup extra-virgin olive oil
1/4 teaspoon turmeric
1/4 teaspoon curry powder
1 tablespoon salt plus more to taste
black pepper to taste
1 cup bottles sparkling mineral water
1 cup hand-torn crouton-size bread pieces
1 hard-boiled egg
1 red bell pepper, seeded, ribs removed, finely minced
6 chives, finely minced

1. Place the tomatoes, breadcrumbs, vinegar, 1/2 cup of the oil, the turmeric, curry powder, 1 tablespoon salt, pepper, and sparkling water in a blender. Puree until smooth.
2. Strain the soup through a fine sieve into a medium mixing bowl, pushing it through with the back of a ladle. Discard the pulp and seeds and check the soup for seasoning. It should be a beautiful golden color. Chill for at least one hour.
3. Chill 4 soup bowls for 20 minutes.
4. Preheat the oven to 350 degrees.
5. In a small bowl, toss the hand-torn bread in the remaining 1/4 cup of olive oil and place them on a baking sheet. Season with salt and pepper to taste. Bake for about 7 minutes, until golden brown and crispy. Cool and set aside.
6. Grate the hard-boiled egg with the finest side of a box grater so that you have little egg "jimmies." Place them in a small bowl and season them with salt and pepper to taste. Set aside and chill.
7. Ladle the soup into the 4 chilled soup bowls. Serve immediately with the egg, peppers, croutons, and chives, all passed around separately so that guests can add condiments with each bite.