

Watermelon, Tangerine, Rose and Grapefruit Gazpacho Shot



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Peter Kuruvita

- Sub Category Name
Combo
Soups
t-Shots
- Recipe Source Name
Immunity Inspired by Tea Recipes
- Festivities Name
Autumn
Spring
Summer
Winter

Used Teas



Flavoured Infusion
Tangerine, Rose &
Grapefruit

Ingredients

Watermelon, Tangerine, Rose and Grapefruit Gazpacho Shot

- 2 tea bags Dilmah Flavoured Infusion Tangerine, Rose and Grapefruit Infusion, breed in 250ml boiling water and chilled



- 1 heaped cup cubed seedless watermelon
- 2 medium tomatoes, diced, reserve half
- 1 English cucumber, diced
- 1 cup chopped green onions, diced, reserve half
- ½ jalapeño pepper
- 1 garlic clove
- 1-2 tsp. sea salt, or to taste
- ½ tsp. freshly ground black pepper
- 5 basil leaves, torn
- 3 tbsp. olive oil, plus more for drizzling
- Microgreens, optional for garnish

Methods and Directions

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- Set aside the reserved half of the chopped cucumber, tomatoes, red pepper and green onions and place the remaining half in a blender. Add the watermelon, garlic, basil, vinegar, olive oil, salt, pepper and jalapeño pepper, if using. Blend until smooth. Taste and adjust seasonings.
- Pour into a large bowl and stir in the reserved chopped vegetables.
- Chill for 3-4 hours or overnight, while infusing the tea into the soup.
- Drizzle with olive oil and garnish with diced avocado and/or micro greens, and a sprinkle of the tea before serving.

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