

Chef Ramón Martínez's Gazpacho

Refreshing Tomato Soup



IMAGE: Gazpacho. PHOTO CREDIT: ThinkFoodGroup and Greg Powers

INGREDIENTS *(continued)*

For the garnish:

- 2, 1 inch-thick slices rustic bread
- 1/4 cup Spanish extra-virgin olive oil
- 1/2 cucumber, diced
- 1/2 green bell pepper, seeded and diced
- 1/2 red bell pepper, seeded and diced
- Sea salt to taste

PREPARATION

To make the soup, combine the cucumbers, peppers, tomatoes, garlic, vinegar, sherry, olive oil and 2 cups of water in a food processor or blender. Purée the ingredients until everything is well blended into a thick pink liquid. Pour the gazpacho through a medium hole strainer into a pitcher.

Refrigerate for about 30 minutes.

For the garnish: Preheat oven to 450°F. Cut the bread into 1-inch cubes and toss in a mixing bowl with 2 tablespoons of the olive oil. Spread the bread on a baking sheet and bake on the middle rack until golden brown, about 7 minutes. Set the croutons aside to cool.

To serve, pour the chilled soup into cups or bowls. Top with croutons, cucumbers and peppers. Sprinkle with salt and drizzle with the remaining 2 tablespoons of olive oil.

WINE PAIRING

Orleans Borbón Manzanilla

Liquid Geography Rosé

Vara y Pulgar Tintilla

INGREDIENTS

Serves 6-8 people

For the soup:

- 1 cucumber, peeled, seeded and chopped
- 1 green bell pepper, seeded and diced
- 3 pounds ripe plum tomatoes, diced
- 2 garlic cloves, peeled
- 1/4 cup sherry vinegar
- 1/2 cup Oloroso sherry
- 3/4 cup Spanish extra-virgin olive oil



IMAGE: Chef Ramón Martínez. PHOTO CREDIT: ThinkFoodGroup

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VISIT PAGE 2 FOR CÁDIZ STYLE MARINATED FISH RECIPE.

Chef Ramón Martínez's Pescado marinado "bien me sabe"

Cádiz style marinated fish



IMAGE: Cádiz style marinated fish. PHOTO CREDIT: ThinkFoodGroup

PREPARATION

In a bowl mix the water, spices, vinegar, salt, toasted cumin, and the garlic. Mix everything very well.

Cut the fish in 2 x2 inch pieces. Add the fish on the "Cádiz marinate liquid". Let marinate in your refrigerator for 12 hours.

Once marinated, remove the fish from marinade. Coat each piece of the fish in flour, and fry at 350 F until golden brown.

Dry the fish from the oil, and serve immediately. Add some pimentón on top of the fish and some lemon zest.

Tip: can be served with alioli, which pairs really well with the fish.

WINE PAIRING

Orleans Bobón Manzanilla

Liquid Geography Rosé

Vara y Pulgar Tintilla

INGREDIENTS

- 5 lbs of any white fish that holds temperature well while frying
- 1 TBS of dry oregano
- 1 TBS of dry thyme
- 1 1/2 TBS of pimentón
- 0.5 TBS of toasted cumin
- 5 garlic cloves, minced
- 1/2 cup of sherry vinegar
- 2 qt of water
- 1 TBS salt



IMAGE: Chef Ramón Martínez. PHOTO CREDIT: ThinkFoodGroup

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