

## Carbonated cherry gazpacho

By Eva De Gil Nicolas

### Clarified cherry gazpacho

#### Ingredients:

- **700g.** Tomato
- **300g.** Pitted cherry
- **10g.** **Freeze Dried Cherry Ingredíssimo (ref.608201)**
- **1.** Clove garlic
- **80g.** Cucumber
- **150ml.** EVOO
- **100g.** Chardonnay vinegar
- **250ml.** Water
- **2 leaves.** **Halal Gelatine Sheets (160-180 bloom) Ingredíssimo (ref.080024)**
- Salt
- **1 charge.** Carbon dioxide

#### Process:

1. Crush everything except the Halal Gelatine Sheets.
2. Strain fine and superbag.
3. Moisturize the gelatin sheets and blend with a hand blender. Then freeze.
4. Once frozen, let it slowly strain in the refrigerator with a cloth underneath, so that the clarified liquid gradually falls.
5. Add a charge of carbon dioxide.

# ingredíssimo

## Cherry gel cubes

### Ingredients:

- **200ml.** Clarified cherry gazpacho
- **2,4g.** **Agar-Agar Ingredíssimo (ref.608702)**
- **5g.** **Freeze Dried Cherry Ingredíssimo (ref.608201)**

### Process:

1. Bring the liquid to 80°C and add the Agar-Agar.
2. Dissolve correctly with rods and remove the remaining air with a blowtorch.
3. Put some Freeze Dried Cherries in the cube molds and add the liquid.
4. Let cool in the fridge until it gels.