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# Cantaloupe Gazpacho

## Description

**Chef's Note:** To pick a ripe cantaloupe it should have a sweet, slightly musky scent and has a stem end that yields slightly when pressed with your thumb.

Total time: 1 hr 15 min   Yield: 4 to 6 servings

## Ingredients

2 lemons (zest one, juice both)  
1/4 cup water  
1 large ripe cantaloupe (remove skin and seeds, dice into small pieces)  
1/4 tsp salt  
1/4 tsp pepper  
1 Japanese cucumber (diced small)  
6 Tbsp Creme Fraiche or sour cream  
8 mint leaves (chiffonade or finely cut)

Prep Time: 15 min   Cooking Time: 1 hr   Total Time: 1 hr 15 min

## Instructions

In blender, add in the lemon juice, water, cantaloupe, salt, pepper and lemon zest. Puree until smooth. Pour the soup into a large bowl and refrigerate for one hour.

Place the Gazpacho into a soup bowl and garnish with diced cucumber, crème fraiche or sour cream and mint. You can serve this dish as an appetizer or light refreshing lunch.

## Recipe brought to you by:

Chef Ryan Covert