



MELON GAZPACHO WITH HAM

Serves 4 – Prep 20' – Fridge 1h – Easy

160g white bread, crust removed
1 honeydew melon
½ cucumber
80ml olive oil
2½ tbsp cider vinegar
½ tsp salt
2- 4 slices Serrano ham
a few chives

1. Put the bread into a bowl and cover with cold water.
2. Cut the melon in half and scoop out the seeds. Cut into 8 slices, peel and set one slice aside.
3. Cut the remaining 7 slices of melon into rough chunks and put into a food processor.
4. Peel the cucumber, halve lengthwise and scoop out the seeds. Cut into rough chunks, add to the food processor and pulse together with the melon until you get a smooth puree.
5. Squeeze the water out of the soaked bread and add the bread to the melon/cucumber mix. Add the olive oil, cider vinegar and salt and pulse together so that everything is smooth and well incorporated.
6. Pour the gazpacho into a bowl and refrigerate for at least an hour before serving.
7. Cut the remaining melon slice into little cubes of approximately 1 cm. Put into a bowl, cover with cling film and refrigerate until serving.
8. When ready to serve: distribute the melon cubes between four bowls. Top with gazpacho. Tear up the ham slices and arrange over the gazpacho. With a pair of scissors, cut the chives into small pieces so that they gently fall off and onto the gazpacho.

TIPS:

- If you don't want to wait for an hour before serving a cold gazpacho, put the melon and cucumber into the fridge before making the soup so they're really cold when you start. Then, add a couple of ice cubes to each portion and you're good to go.
- There's a little trick for picking a ripe melon that is really sweet: check the 'belly button' at the bottom of the melon. The larger the button, the sweeter the melon! Also, smell the belly button - I know that sounds terribly weird, but if it smells sweet, it usually is, too!