

## Heirloom Tomato Gazpacho with Grilled Halloumi Crouton + Basil Oil

Serves 8

### INGREDIENTS

#### Heirloom Tomato Gazpacho:

2 lbs heirloom tomatoes, halved  
½ lb country-style bread, crust removed, cut into 1/2-inch pieces (about 4 cups)  
½ red bell pepper, seeded, diced  
1 cup chopped + peeled English cucumber  
¼ cup chopped red onion  
¼ cup Sherry wine vinegar  
¼ cup extra-virgin olive oil  
2 garlic cloves, minced  
½ tsp ground cumin  
½ tsp paprika  
1/2 cup water

#### Grilled Halloumi Crouton:

12 ounces Halloumi Cheese, diced into 1 "cubes, patted dry  
Olive Oil  
Smoked Paprika for garnish

#### Basil Oil:

½ bunch fresh basil leaves  
1 small garlic clove, crushed  
½ cup vegetable oil

### METHOD

#### For the Heirloom Tomato Gazpacho:

Working over bowl, gently squeeze tomato halves to release seeds and juices. Strain juices, pressing on solids to extract as much juice as possible (about 1/2 cup). Discard seeds. Chop tomatoes. Transfer chopped tomatoes and tomato juices to large glass bowl. Add the next 9 ingredients.

Working in batches, puree gazpacho with water in blender until smooth. Pour gazpacho into coarse strainer set over large bowl. Press on solids to extract as much soup as possible. Season with salt + pepper.

#### For the Grilled Halloumi Crouton:

Heat 1 Tbsp olive oil over medium- high heat on a cast iron flat top grill until it thins out, about 20 seconds. Add cheese and cook until golden on one side, 1 to 2 minutes, adding more oil if the grill pan dries out. Flip cheese and sprinkle with paprika. Let cook without moving until golden on the other side, about 1 minute longer. Transfer to a paper towel-lined plate.

#### For the Basil Oil:

Blend the fresh herb with the oil and garlic, and taste for seasoning. Line a small strainer with several layers of cheesecloth, and strain oil into a small bowl.