Watermelon Gazpacho with Feta Crema

Internet Address: http://www.bonappetit.com/recipe/watermelon-gazpacho-with-feta-crema



1 pound watermelon, seedless. rind removed, coarsely chopped (about 3 cups)

1 large beefsteak tomato, coarsely chopped

1 whole hothouse cucumber, peeled, coarsely chopped

1 whole jalapeño, seeds removed, sliced (small)

2 tablespoons olive oil

2 tablespoons Sherry vinegar, or red wine vinegar

Kosher salt & pepper to taste

1/4 cup almonds, sliced

2 ounces feta cheese, preferably French sheep's milk, crumbled (about 1/2 cup)

1/4 cup Greek yogurt, full-fat, or sour cream

3 tablespoons whole milk

2 cups watermelon, seedless, finely minced

1 cup hothouse cucumber, peeled and finely minced

Olive oil (for serving)

Flaky sea salt (such as Maldon)

Freshly ground black pepper

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 6

1. Purée watermelon, tomato, cucumber, jalapeño, oil, and vinegar in a blender until smooth. [If you're sensitive to chiles, use a very small or half of a jalapeno.]
2. Transfer gazpacho to a large bowl; season with kosher salt and pepper. Cover and chill at least 1 hour before serving.
3. DO AHEAD: Gazpacho can be made 1 day ahead. Keep chilled.
4. Preheat oven to 350°. Toast almonds on a rimmed baking sheet, tossing occasionally, until golden brown, about 7–9 minutes. (Alternatively, you can do this step in a dry small skillet over medium heat.) Let almonds cool, then coarsely chop.
5. Mash feta into yogurt or sour cream in a small bowl until mostly smooth, then whisk in milk.
6. Divide watermelon and cucumber among bowls and pour gazpacho over. Top with crema and almonds, drizzle with oil, and season with sea salt and pepper. DO AHEAD: Crema can be made 1 day ahead. Cover and chill. When I served this, it made about 9 small servings. I forgot to add the olive oil (it wasn't missed).

Per Serving (excluding unknown items): 161 Calories; 11g Fat (59.9% calories from fat); 5g Protein; 12g Carbohydrate; 2g Dietary Fiber; 11mg Cholesterol; 118mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.