



## Corona de Gazpacho (Gazpacho Mousse)

**Serves 12 as a first course (yields 6 cups)**

1 small red bell pepper, cut up  
3/4 teaspoon chopped & seeded canned jalapeño chile pepper  
1/2 small red onion, cut up  
1-1/2 pounds unpeeled ripe tomatoes, cut up  
1/2 English-type cucumber (about 1/2 pound), peeled and cut up (save what's left for décor)  
1-1/2 tablespoons sherry wine vinegar  
1-1/4 teaspoons salt, or to taste

1/2 teaspoon freshly ground black pepper, or to taste  
6 tablespoons extra virgin olive oil  
1 cup canned tomato juice  
3/4 ounce unflavored gelatin (or 3 envelopes)

**For the garnish:**

1 lemon, cut into thin slices  
A few sprigs parsley  
Sliced cucumbers  
Chopped parsley

In a blender or food processor, purée the bell pepper with the jalapeño. Add the onion, tomatoes and cucumber, processing until very smooth. Blend in vinegar, salt and pepper. With the motor running, add olive oil in a very thin stream,

In a small saucepan, heat the tomato juice and, over low heat, whisk in the gelatin until it is completely dissolved. With the motor running, immediately pour the dissolved gelatin-tomato mixture into the bowl. Taste for seasoning.

Pour the gazpacho into a 6- or 7-cup ring mold, lightly oiled, and let set in the refrigerator for 6 hours or overnight. To unmold, dip the bottom of the mold for just 2 or 3 seconds into a basin of warm water and immediately invert onto a serving plate. Keep in the fridge until last moment, so it will not melt. Garnish with the cucumber and lemon slices, and parsley. Serve on crackers, toast, or cucumbers with the parsley sprinkled on top.

**Wine Pairing:**

Marimar Estate Rosaleda Rosé of Pinot Noir

**Recipe from:**

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by Marimar Torres