



Gazpacho with garlic croutons and Turkey lardinettes®



20 minutes



10 persons



Ingrediënten

- 150 g Turkey lardinettes®
- 3 tomatoes
- 1 cucumber
- 2 dl passata
- 1 white piece of white sandwich bread crust (for binding)
- Celery salt & pepper
- Tabasco
- Garlic oil
- 2 white sandwich bread slices
- A few basil leaves

Bereiding

Cut the tomatoes into pieces, peel the cucumber and cut into pieces. Add the tomatoes, cucumber and passata together with the slice of white bread in the blender and season with celery salt, tabasco and pepper. Blend everything well.

Cut the other sandwich slices into cubes and fry them in garlic oil until crisp. Place them onto kitchen paper.

Fry the Turkey lardinettes® in the same pan with a dash of oil and mix with the bread croutons.

Pour the very cool gazpacho into a glass and finish with the bread croutons and the fried Turkey lardinettes®.

Garnish with basil leaves.

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