

CANTALOUPE-PEACH GAZPACHO



INGREDIENTS

SOUP

5 cups peeled cantaloupe (about 3 1/2 pounds)
4 to 5 large ripe peaches, chopped (about 4 cups)

1/2 cup [Monin Rock Melon Cantaloupe Syrup](#)

2 tablespoons minced shallots

2 tablespoons fresh lemon juice

1 tablespoon sherry vinegar

3/8 teaspoon kosher salt

RELISH

2 cups English cucumber, peeled, seeded, small dice

1/2 cup red onion, small diced

4 red jalapeño peppers, small dice

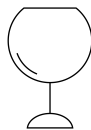
1 lemon, juiced (roughly 1-2 tablespoons)

1 1/2 teaspoons sea salt

2 teaspoons freshly ground black pepper

PROSCIUTTO CRISPS

7 ounces prosciutto slices



GLASSWARE

16 Culinary



GARNISHES

mint

PREPARATION

1. SOUP
2. Place the ingredients in a blender or food



3. processor, and process until smooth.
4. Place in refrigerator to chill while preparing the relish and garnish.
4. RELISH
5. Combine the ingredients in a mixing bowl.
6. Mix gently with a rubber spatula until well combined.
7. PROSCIUTTO CRISPS
8. Heat oven to 350°F. Line a sheet tray with parchment paper and lay out prosciutto slices, leaving a little space between each.
9. Bake for approximately 8 minutes.
10. Allow to cool/drain completely on a wire rack over another sheet tray.
11. Tear into medium size pieces.
12. SERVE
13. Pour the soup into a bowl.
14. Add a spoonful of the relish in the middle of the bowl.
15. Top with prosciutto crisps and fresh mint.