

Chilled Almond Soup with Grapes (ajo blanco con uvas)

Portions: 4

Ingredients:

4 slices	Bread, day old, crusts removed, pieces
2/3 cup	Almonds, whole, blanched
2 ea	Garlic cloves
3 Tbsp	Olive Oil, Extra Virgin
4 Tbsp	Lemon Juice
4 cups	Ice Water
½ cup	Grapes, seedless, peeled, rough chop

Method:

1. Soak the bread in cold water 5-6 minutes. Drain and squeeze out the excess liquid. Set aside.
2. Grind almonds and garlic in a food processor until fine. Add the soaked bread and process until smooth. Add the oil and lemon juice, process to blend.
3. With the machine running, pour in the ice water in a steady stream.
4. Strain through a fine sieve, pressing down hard to extract as much liquid as possible.
5. Season to taste with a little salt
6. Cover and refrigerate overnight or at least 8 hours
7. To serve, divide mixture between 4 bowls, top with grape pieces, then drizzle with additional olive oil so it floats on the surface