

SUMMER PEACH “GAZPACHO”

by John Ash & Co. | Chef Tom Schmidt

INGREDIENTS:

- 2 cups blanched, peeled, pitted and chopped yellow peaches
- ½ cup peeled and chopped sweet onions
- ½ cup cleaned and chopped celery
- 1 clove roasted garlic
- 1 Tablespoon lemon juice
- 1 Tablespoon chopped roasted red bell peppers
- 3 Tablespoons extra virgin olive oil
- 1 cup orange juice
- 3 Tablespoons honey
- 2 teaspoons kosher salt
- 2 Tablespoons verjus

GARNISH:

- Crème Fraiche
- Cilantro leaves

DIRECTIONS:

1. Puree all ingredients in a blender until smooth, chill well before serving
2. Pour into chilled bowls
3. Garnish with a spoonful crème fraîche and a few cilantro leaves

PAIRED WITH:

- 2018 Calluna Vineyards Estate Blanc, Chalk Hill

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