



## Riesling Peach Gazpacho with Ajo Blanco

Yields 10 servings

### Peach Gazpacho

2 cups blanched sliced almonds  
3/4 cup plus 3 T extra-virgin olive oil  
2 pounds ripe peaches  
2 medium cucumbers  
3/4 c tomato juice  
3/4 c Glenora Semi-Dry Riesling  
3 T red wine vinegar  
30 small mint leaves  
15 small basil leaves

### Ajo Blanco

8 oz blanched, peeled almonds  
6-8 slices stale baguette or white bread  
6 cloves garlic  
8 cups water  
1/3 c extra virgin olive oil  
3-4 T sherry vinegar  
salt to taste

### *For the Peach Gazpacho:*

Place almonds in a large frying pan over medium-low heat and toast, stirring occasionally, until fragrant and golden in color, about 12 to 15 minutes. Transfer to a small bowl to cool; set aside.

Coarsely chop the peaches and place in a large bowl. Add the cucumber, tomato juice, vinegar, the remaining 3/4 cup olive oil, 4 large pinches of salt, 2 large pinches of black pepper, and the toasted almonds. Stir until well combined. Taste and season with more vinegar, oil, salt, pepper, and Tabasco as needed. Let sit at room temperature for about 2 to 3 hours to let the flavors meld.

Working in batches, place the peach mixture in a blender and purée until smooth. Transfer to a medium-mesh strainer set over a large bowl and press through using a soup ladle; discard the solids in the strainer. Taste and season the gazpacho with more salt, pepper, vinegar, Tabasco, and olive oil as needed.

### *For the Ajo Blanco:*

Peel garlic. Trim crust from bread slices if using French-style or rustic bread. Place bread in 2-4 cups cold water to soak.

While bread is soaking, place garlic and almonds into a food processor or blender. Blend on pulse until smooth. Remove bread from water with slotted spatula and squeeze out excess water. Tear bread into quarters and add bread and 2 tsp salt to processor or blender. Blend on pulse.

While blending, slowly drizzle olive oil, then vinegar, and finally the water into blender or processor. Taste. Adjust salt, vinegar and oil to taste.

Strain through a sieve into a container or bowl. Press as much as possible through the sieve. Seal and chill at least 2-3 hours or overnight.

Serve soups ladled one on top of the other in a chilled bowl.