



Chilled Apple Broccoli Ginger Gazpacho

With Olive This! brand Gravenstein Apple Balsamic

This is like the freshest crudité platter in your mouth, with a bright kick from the most amazing apple balsamic vinegar. The addition of one simple ingredient elevated this delicious cold soup to a show-stopping explosion of flavor. The addition of honey, and nutmeg as well as a small bit of cream stirred in right before serving and your guests will never stop talking about how imaginative and masterful you are in the kitchen!

Camine Pappas / Serves 6 – 8 / August 2021

INGREDIENTS:

- ½ C Olive This! Gravenstein Apple White Balsamic Vinegar divided** (*it's added Tablespoons at a time. See method for clarity.*)
- 7 C cut up broccoli florets
- 2 large Granny Smith apples (4 C) peeled and diced into large chunks
- 1/3 very large, sweet onion large dice
- ¼ C olive oil
- 2 t kosher salt + ½ t black pepper (more at the end before serving if needed. SEE NOTES)
- 1 heaping T freshly grated gingerroot
- 3 C Swanson's Chicken Stock (can use vegetable stock but don't use sodium free)
- ½ t grated fresh nutmeg (can use from a bottle if you don't have nutmeg pods to grate.)
- 2 T honey
- Handful of freshly chopped Italian parsley to serve.
- 1 – 2 t of heavy cream for each bowl when serving.



METHOD:

Preheat oven to 400° F. Toss the cut apples, onion, and broccoli with the olive oil, 2 t kosher salt and ½ t black pepper. Spread out evenly on a baking sheet lined with parchment and bake until soft, about 25-30 minutes. Remove, let cool for about 30 minutes. Working in 2 batches take half of the cooled apple broccoli mixture and place in a blender. Add 1 ½ C of the Chicken Stock. Blend on mix until

all incorporated. Remove lid and add ½ of the grated ginger, ¼ t of freshly ground nutmeg, 3 T of the Gravenstein Apple Balsamic Vinegar and 1 T honey. Replace lid. Now puree until smooth, about 20 seconds or so. Pour into a large pitcher. Now blend the other half of the cooked apple broccoli mixture repeating all the steps from adding stock, ginger, nutmeg, vinegar, and honey and then finishing by pureeing mixture. Pour into the container so all the soup is together. Cover, and chill for about 4 hours or overnight or until very cold.

NOTE: When ready to serve, remove lid, and stir well. Now add ½ t kosher salt, and 2 T of the balsamic vinegar. Taste to make sure it doesn't need more salt. Stir well. *Understand that as the mixture sits the flavors change. You often need to adjust flavors so don't skip this step. Now place a serving in bowl, stir in a bit of the parsley and a teaspoon of cream if desired. Serve! GREAT with melted cheddar cheese toasts.*

©Recipe and Photo Copyright Camine Pappas, 2021. All rights reserved.