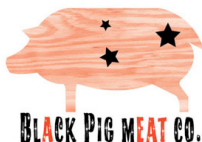


zazu
kitchen + farm



almond cucumber gazpacho

serves 12

4 english cucumbers, roughly chopped

1/2 bunch flat leaf parley

1/2 bunch mint

1/2 bunch dill

1 bunch scallion, roughly chopped

1/2 small red onion, peeled

1/2 cup extra virgin olive oil

1/3 cup champagne vinegar

6 ounces plain yogurt

1 cup toasted almonds

1 cup ice

kosher salt and freshly ground black pepper to taste

combine all the ingredients in a blender. let flavors come together overnight. serve in a chilled bowl and garnish with extra virgin olive oil