

# Chilled gazpacho soup with prawn and avocado tian

*Recipe and image by Chef Jason Ford*

Makes 4 serves

- 1 continental cucumber, peeled and chopped
- 1 red capsicum, deseeded and chopped
- 1 green capsicum, deseeded and chopped
- 500g ripe tomato, cored and chopped
- 2 garlic cloves, crushed
- 2 spring onions, finely sliced
- 75g stale crusty bread, chopped
- 50ml red wine vinegar
- 50ml olive oil
- Salt and pepper
- 1 avocado, diced
- 16 King prawns, peeled, cleaned and chopped
- 15g basil torn

1. Place cucumber, capsicum, tomato, garlic, onions and bread in a bowl with vinegar and olive oil.
2. Allow to marinate for at least 30 minutes.
3. Place in a blender and blend until smooth.
4. Season with salt and pepper and chill until ice cold.
5. In a soup bowl, press a layer of avocado and prawns into a pastry cutter to form a cylinder shape once pastry cutter is slipped off.
6. Pour soup around circle of prawn and avocado to serve.
7. Garnish with torn basil and drizzle with olive oil
8. Can be served with toasted sour dough slices.