

Iced Gazpacho with Mozzarella, Feta and Parmesan

Informations

People : 6

Preparation : 30 min.





Ingredients

- 150 g of Feta PDO
- 150 g of Mozzarella DOP
- 50 g of grated Parmigiano Reggiano DOP, (not too dry)
- 4 white onions
- 2 cloves of garlic
- 1 liter of semi-skimmed milk
- 50 g of white bread crumbs
- Celery salt
- Fine salt
- Freshly ground pepper
- 5 cl of olive oil
- Tomato juice
- A few drops of Tabasco

Preparation steps

? **Overall cooling time: approx. 24 hours**

1. Peel and thinly slice the white onions.
2. Peel, degerm, and chop the garlic cloves.
3. Cut the Mozzarella DOP and Feta PDO into small pieces and place them in a bowl. Add the grated Parmigiano Reggiano DOP along with the garlic and onion.
4. Incorporate the breadcrumbs and olive oil. Season with celery salt, fine salt, and freshly ground pepper. Moisten the mixture with milk. ? **Let it marinate for 1 hour.**
5. Meanwhile, prepare the tomato ice cubes: season the tomato juice with celery salt and a few drops of Tabasco, then pour it into ice cube trays of your choice and **store them in the freezer.** ?
6. Blend the cheese mixture until you obtain a liquid but creamy soup and strain through a sieve.
7. Check the seasoning and then pour into transparent glasses or small verrines.
8. Chill the soup with the tomato ice cubes.

? **Tip :** The older the Parmesan, the more flavorful the gazpacho will be. Don't hesitate to play with the cheeses to vary the flavor of this soup. The ice cubes can also be of various flavors: cucumber, celery, or any other vegetable juiced and seasoned.