## Sopa freda de cireres de Santa Coloma de Cervelló

Cold cherry and tomato soup

#### Serves 4

I ½ lbs. plum tomatoes (about 6 tomatoes)

I small green bell pepper 2 cups cherry purée

I garlic clove

6 tablespoons sherry vinegar 3 cups extra virgin olive oil

2 tablespoons salt

Fresh cherries, pitted and halved

Cut out and discard the core at the top of the tomatoes. Chop tomatoes roughly into quarters. Cut bell pepper in half, removing core and seeds, and chop into large pieces. Put the tomatoes and peppers into a blender.

Add the cherry purée, garlic and sherry vinegar to the vegetables and blend the mixture into a thick liquid. The mixture will turn a wonderful pink color. Taste for acidity. This will vary according to the sweetness of the tomatoes and cherries. If the flavor is not balanced enough, add a little more vinegar. Add the olive oil and salt to taste. Re-blend, then pour the gazpacho through a strainer into a pitcher. Place in the refrigerator to cool for at least 30 minutes. Serve chilled, garnished with fresh cherry halves.

### Recipe by Chef José Andrés

The National Gallery of Art and Restaurant Associates would like to thank Chef José Andrés, chef/owner of ThinkFoodGroup—which operates restaurants in Washington, DC, Los Angeles, Las Vegas, and Miami, including Jaleo, Zaytinya, Oyamel, minibar by josé andrés, and The Bazaar by José Andrés—for contributing his recipes and time. The Gallery also thanks Chef David Rogers and Restaurant Associates.

## Garden Café Catalonia



# **Joan Miró**The Ladder of Escape

May 6-August 12, 2012 National Gallery of Art

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