



Telaya Smoked Yellow Tomato Gazpacho with Burrata
Chef Ali Hunziker suggested pairing with Telaya 2018 Carrie's Select Chardonnay

4 Servings

Ingredients:

- 2 pounds Yellow Tomatoes
- 1 small Shallot
- 2 cloves of Garlic
- 1 Yellow Bell Pepper
- 1/4 cup Olive Oil
- Salt
- 1 cup Hickory Wood Chips
- 4 – 2oz pieces of Burrata

Directions:

Soak the wood chips in water for 1 hour. Drain the water off and place the wood chips on a piece of aluminum foil. Create a pouch and cut vents in the top of the foil. Light one side of the grill on high and leave the other side off. Place the wood chip pouch directly over the high heat and close the lid to the grill for at least 10 minutes, or until the wood chips begin to smoke. Place the tomatoes on the side of the grill and shut the lid, smoking the tomatoes for 10 minutes. Remove the tomatoes and allow to cool.

Place the smoked, cooled tomatoes, shallot, garlic, bell pepper and olive oil in a food processor or blender and puree until fairly smooth. Season with salt to taste. Allow the gazpacho to chill in the refrigerator for at least 1 hour, or overnight.

To serve, place a piece of burrata in a bowl and pour 1 cup of gazpacho around it and enjoy.