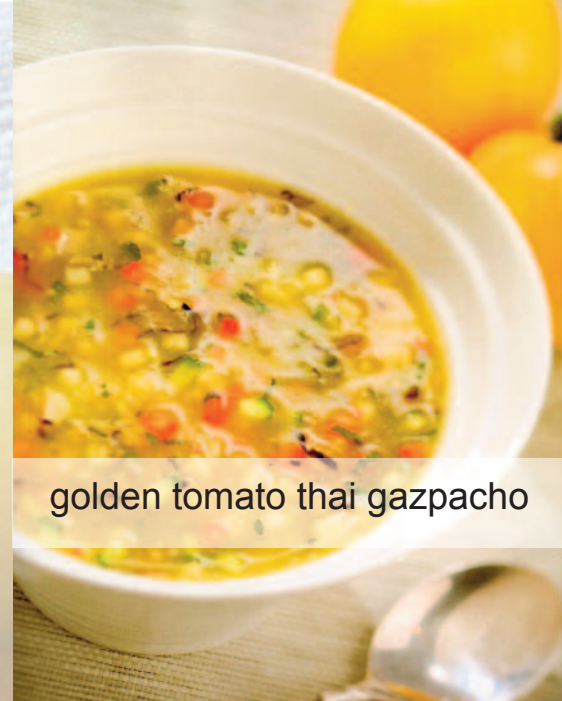


chef craig von foerster *hyper-seasonal, micro local*

- 5 pounds ripe tomatoes, Lemon Boy or other yellow heirloom variety
- 1 1/4 cups rice vinegar
- 4 lemongrass stalks, chopped
- 1/2 cup lime juice
- 3 tablespoons fish sauce
- 1 medium red onion, finely diced
- 1 medium cucumber, finely diced
- 1 red pepper, finely diced
- 2 cups green papaya, peeled and finely diced
- 20 mint leaves, julienned
- 20 Thai basil leaves, julienned
- 2 tablespoons siracha
- 1 (1-inch) piece galangal, peeled
- Mint Oil (recipe below)



golden tomato thai gazpacho

Cut tomatoes into quarters. Place in the bowl of a stand mixer fitted with the paddle attachment. Run on low speed for 5 minutes to crush the tomatoes and release the juices. Transfer to a cone shaped strainer over a bowl and press with the back of a ladle to extract all the juice; discard the seeds and peels. The liquid after straining should resemble slightly thick tomato juice. Simmer vinegar, lime leaves and lemongrass for 5 minutes, then remove from heat and let cool. Strain vinegar mixture into the tomato puree, add lime juice, fish sauce, diced vegetables, papaya, herbs and siracha. Place in bowl over ice to chill. Just before serving, grate the galangal into the gazpacho with a ginger grater or microplaner. *Chef's Note: If fresh galangal is not available, use dried of the same amount and steep in the rice vinegar with the lemongrass and lime leaves.* Drizzle Mint Oil over the tops and serve in chilled bowls.

MINT OIL YIELDS 1/3 CUP

- 1 1/2 cups mint leaves, packed (roughly 2 bunches)
- 1/2 cup canola oil

Pick the mint leaves, discarding stems. Bring a large pot of water to a boil. Add the mint leaves and submerge them into the water with the skimmer. Blanch for 15 seconds and then refresh under cold running water. Ring out the excess water and transfer to the container of a blender. Add oil, cover, and blend on high for 4 minutes. Pour into a cheesecloth-lined sieve over a bain-marie and let drain for 2 hours. Store in a squeeze bottle.

Chef Craig von Foerster

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