

Raw Cold Water Melon Gazpacho Soup

(Recipe by Radha Sukhani)

Ingredients: serves 4-6

- Four Medium Tomatoes seeds removed cut into pieces.
- Four cups of watermelon seeds removed and cut in big pieces
- Green chilies to taste
- One tablespoon extra virgin olive oil or golden sesame oil.
- Half teaspoon cumin seeds.
- One small onion chopped (optional)
- One small cucumber peeled, seeds removed and cut into pieces
- One inch piece ginger pounded
- One tablespoon pine nuts or 8-10 cashews or 8-10 blanched almonds
- Two teaspoons lemon juice or juice from one lime
- Few sprigs of fresh coriander
- Himalayan pink salt to taste
- Two to three cups of chilled water depending on the constancy you like

Garnish

- Two cups of watermelon seeds removed and chopped into half-inch pieces (keep in refrigerator until ready to serve)
- Two to three sprigs of coriander per cup/ plate serving

Directions :

1. Blend all ingredients with 2 -3 cups of chilled water except for salt using high power blender. Until smooth.
2. Store the mixture in the refrigerator
3. Add salt immediately before serving.
4. Pour the chilled soup mixture in the cup or bowl or plate as desired.
5. Add the watermelon pieces and cilantro sprigs on top.before serving

(Note: Do not add salt until ready to serve the soup or the soup will become watery losing its texture and taste. Also never heat the raw soups as it will lose its texture. Eat warm or cold/chilled or even at room temperature)

6. Garnish each cup of soup with a couple of mint leaves, a few pieces of green onion, and toasted walnut pieces.

