



CHEF RICARDO'S BAVARIAN GAZPACHO

*Chef Ricardo's take on the classic gazpacho pays homage to his Cuban roots - smooth, cooling, but with a subtle cayenne kick, it's a fun one to try at home...*

**Ingredients:**

- 100 grams - of cucumber
- 10 ml - Cream
- 1 tsp - Freshly grated horseradish
- 100 ml - Buttermilk
- 20grams - Celeriac
- 1 clove - of garlic
- Salt and pepper
- Cayenne pepper

**Method:**

1. Peel and finely chop the celeriac and garlic.
2. Peel the cucumber, cut in half and remove the seeds.
3. Place the cucumber, garlic, celeriac and heavy cream in a blender and blend until smooth.
4. Add the buttermilk and grated horseradish and mix well again.
5. Now season with salt, pepper and cayenne pepper.
6. Put it in the fridge for another 3 to 4 hours so the gazpacho gets really cold.
7. Now serve in a deep Plate.