

# Cantaloupe-Peach Gazpacho

## Ingredients

### SOUP

- 5 cups peeled cantaloupe (about 3 1/2 pounds)
- 4 to 5 large ripe peaches, chopped (about 4 cups)
- 1/2 cup [Monin Rock Melon Cantaloupe Syrup](#)
- 2 tablespoons minced shallots
- 2 tablespoons fresh lemon juice
- 1 tablespoon sherry vinegar
- 3/8 teaspoon kosher salt

### RELISH

- 2 cups English cucumber, peeled, seeded, small dice
- 1/2 cup red onion, small diced
- 4 red jalapeño peppers, small dice
- 1 lemon, juiced (roughly 1-2 tablespoons)
- 1 1/2 teaspoons sea salt
- 2 teaspoons freshly ground black pepper

### PROSCIUTTO CRISPS

- 7 ounces prosciutto slices

Yield: Approximately 5 cup

Garnish: Mint

## Preparation

1. SOUP
2. Place the ingredients in a blender or food processor, and process until smooth.
3. Place in refrigerator to chill while preparing the relish and garnish.
4. RELISH
5. Combine the ingredients in a mixing bowl.
6. Mix gently with a rubber spatula until well combined.
7. PROSCIUTTO CRISPS
8. Heat oven to 350°F. Line a sheet tray with parchment paper and lay out prosciutto slices, leaving a little space between each.
9. Bake for approximately 8 minutes.
10. Allow to cool/drain completely on a wire rack over another sheet tray.
11. Tear into medium size pieces.
12. SERVE



13. Pour the soup into a bowl.
14. Add a spoonful of the relish in the middle of the bowl.
15. Top with prosciutto crisps and fresh mint.