

July 9, 2010

Creamy, Garlicky Tomato Gazpacho With Crunchy Pecorino

Time: 20 minutes

6 tablespoons grated pecorino Romano
2 large [tomatoes](#) (about 1 pound), cored and roughly chopped
1 1/2 cups (12 ounces) plain sheep's-milk or regular yogurt
1/4 cup extra virgin olive oil, more for serving
12 basil leaves, roughly chopped, more for serving
2 large garlic cloves, peeled and roughly chopped
2 scallions (white and light green parts), roughly chopped
2 ice cubes
1 3/4 teaspoons kosher salt, more to taste
1 1/2 teaspoons red wine vinegar, more to taste
Pinch cayenne pepper
Ground black pepper to taste.

1. Heat a large nonstick skillet over medium heat. Spread 2 tablespoons [cheese](#) into a thin layer in skillet; let melt and brown on bottom, about 30 seconds to one minute. Use a spatula to flip cheese; let cook until evenly browned on both sides, about a minute more. Transfer fried cheese to a paper-towel-lined plate. Repeat with remaining cheese, working 2 tablespoons at a time. Break fried cheese into large pieces.

2. To make soup, place tomatoes, yogurt, olive oil, basil, garlic, scallions, ice cubes, salt, vinegar, cayenne and black pepper in a blender. Purée until smooth. Taste and add more salt and vinegar, if necessary. Pour into small bowls and garnish with pieces of fried cheese and chopped basil. Drizzle soup liberally with olive oil.

Yield: 4 servings.