




Tomato and melon gazpacho

A refreshing appetiser for guests.

 Less than 15 minutes **Serves: 8**

Recipe Type: Appetisers

Ingredients

Main Ingredients

- 1 PnP panini, cut into thin strips
- 1 packet PnP tomato and basil soup, (500ml)
- 2 cups spanspek, (sweet melon), chopped
- 2 PnP spring onions, chopped
- 1 handful PnP coriander
- 45 ml PnP red wine vinegar
- 1 glug PnP olive oil
- 1 dash salt and milled pepper
- 1 dash tabasco
- 8 pieces Parma ham

Method

- **Preheat** oven to 180°C.
- **Brush** panini strips with oil and bake until crisp.
- **Place** tomato and basil soup, spanspek, spring onions, coriander, red wine vinegar and a glug of olive oil in a blender. Purée until smooth.
- **Season** with salt, pepper and Tabasco, and chill.
- **Pour** into small serving glasses filled with ice.
- **Serve** soup with crispy breadsticks wrapped in Parma ham.