

# Cooking with Barry – try a summer soup

Barry Bryson is one of Scotland's leading private chefs, and here he presents you with some 'souper' inspiration for summer.

And it is perfect for those of you who are tired of cooking (or just no good at it anyway).

## Scottish Strawberry Gazpacho

A perfect summer dish that involves no actual cooking is just the ticket for good weather days and the Scottish strawberry season.

This recipe takes around 20 minutes, needs an hour to infuse and then your ready to enjoy this classic taste of Scottish/Spanish inspired sunshine.

Serves: 4 large bowls

Ingredients:

10-12 tomatoes on the vine, remove the seeds and pulp so you have the nice juicy skins and juice

1 red onion finely diced

200g of Scottish Strawberries, washed, hulled, chopped, leave a couple for garnish

3 celery sticks washed and chopped

2/3 cloves finely chopped really fresh garlic

2 medium sized red peppers, seeded and chopped

1 tin of good quality chopped tomatoes

2 tablespoons tomato puree

300ml of cold vegetable stock (ham stock works too.)

50ml cider vinegar or red wine vinegar  
Two tablespoons of honey  
2 teaspoons of smoked sweet paprika  
75ml good quality olive oil  
1 tea spoon cayenne pepper  
Rock salt

Garnishes:

Basil or Parsley  
Scottish Strawberries  
Spanish Olive Oil

Start by placing your Strawberries, tomatoes, chopped red onion, garlic, celery and peppers into a food processor (or you can hand chop this all brunoise, very small dice but use a v sharp knife) then pulse it until you have a nice rustic salsa, don't over-do this though, keep it chunky.

Next pass the tinned tomatoes and puree through a sieve into mix in the food processor so the pure juice is added to the mix but the chunky bits left out and discarded or use some Big Tom or similar

Pulse once again and pour into a bowl.

Now use whisk or wooden spoon and add in your veg stock, olive oil, vinegar, honey, spices and a touch of seasoning and cover with clingfilm and place in a fridge to infuse for around an hour

Remove from fridge and ladle into bowls garnish with herbs, olive oil and strawberries and enjoy

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