

FONDÉ  EN 1743
MOËT & CHANDON
CHAMPAGNE
★

Recipes for stylish dining





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CHAMPAGNE
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**GAZPACHO, BALIK SALMON
AND MIMOLETTE CRISPS**

A delectable combination of rich, smoky, spicy flavours. Tangy, refreshing gazpacho served with smoked Balik salmon and crunchy mimolette crisps combine to highlight the beguiling appeal of spontaneous, radiant, romantic Rose Imperial.



PASCAL TINGAUD
Chef de cuisine
Moët & Chandon



ROSÉ IMPÉRIAL

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GAZPACHO, BALIK SALMON AND MIMOLETTE CRISPS

INGREDIENTS (Serves 6)

1 ½ lb / 700 gr. ripe tomatoes
6 large cooked shrimp with tails remaining
(peeled, heads removed)
1 small can tomato paste
1 green pepper
1 red pepper
1 cucumber
4 slices slightly stale white bread torn into
small pieces
4 garlic cloves
2 onions
2 celery stalks
5 tablespoons olive oil
2 tablespoons wine vinegar
Salt
Pepper
Mint leaves for garnish (optional)

PREPARATION

In the morning:

Peel cucumber, cut in half lengthwise,
remove seeds and dice. Remove stems
from tomatoes and cut in quarters.
Dice red and green pepper. Cut celery
in large slices. Crush garlic.
Finely slice onions.

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Place all ingredients except shrimp in a bowl and mix thoroughly. Leave in a cool place and mix occasionally throughout the day.

Several hours before serving:

Place ingredients in a blender and liquefy. Correct seasoning if necessary and refrigerate gazpacho. Pour thoroughly chilled gazpacho into six glasses and garnish with mint leaves.

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