

GASPACHIO DRESSING

WHAT YOU'LL NEED

- 1 clove garlic chopped
- 400 grams cherry tomatoes
- 1 tbsp white wine vinegar
- ½ tsp unrefined caster sugar
- ½ tsp salt
- 1 squeeze of lemon juice
- 100 mls olive oil

WHAT TO DO

1. In a pan of boiling water, blanch the tomatoes quickly and refresh then skin and deseed.
2. Place all the ingredients apart from oil and blend then slowly mix in the oil. Check the seasoning, and then allow infusing for 3 hours before use.



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