

Bistro Aix
1440 San Marco Boulevard
Jacksonville, Florida 32207
904-398-1949
www.BistroX.com



M – Th: 11am – 10pm
Fr: 11am – 11pm
Sa: 5pm – 11pm
Su: 5pm – 9pm

Executive Chef Tom Gray

Tomato Gazpacho with Crispy Polenta, Grilled Shrimp & Micro Greens

Serves 6 – 8

Gazpacho Ingredients:

Container One Ingredients:

- 1.5 lbs. Fresh Heirloom Tomatoes – washed, cores removed
- 1 large Red Bell Pepper – stem and seeds removed, split in half
- 2 cloves Garlic – minced
- ¼ tsp. Chili Flake
- 1 large Shallot – peeled and cut in half
- 4 oz. Extra Virgin Olive Oil

Container One Method:

- Cut the tomatoes in half and place in a large bowl with the red bell pepper and prepared shallot.
- In a small bowl, blend olive oil, garlic and chili flake together then pour over the tomatoes, bell pepper and shallot.
- Cover and allow to marinate for one hour at room temperature.
- After marinating, use tongs to place pepper, tomatoes, and garlic onto a pre-heated grill and cook until slightly charred and tender.
- Place the grilled items back into the marinade and cover.
- Allow to steam in bowl for approximately 15 – 20 minutes.

Container Two Ingredients:

- 1.5 lbs. Fresh Heirloom Tomatoes – washed, cores removed
- 1 large English Cucumber – peeled
- 2 oz. Red Wine Vinegar
- Sea Salt – to taste
- Freshly Ground Black Pepper – to taste

Garnish Ingredients & Method:

- 1 or 2 Medium Sized Shrimp per person – peeled, deveined and cut “butterfly”. Sauté in olive oil over a medium flame until just cooked.
- Polenta – use prepared polenta (available in the refrigerated produce department or your favorite recipe). Lightly flour cooled, prepared polenta and sauté in olive oil until crispy.
- Micro Greens – optional garnish

Gazpacho Method & Serving Hints:

- Place all grilled ingredients into blender.
- Add raw tomatoes, peeled cucumber, vinegar, remaining oil and grilling juices then puree to your desired consistency. (You will need to do this in two batches). Season with salt and pepper to taste.
- Serve in a chilled bowl and garnish with polenta, sautéed shrimp and micro greens. If polenta or micro greens are not available, petite crispy croutons and basil are excellent replacements.