

# White Nectarine and Tomato Gazpacho

1 1/2 lb tomatoes, chopped (4 cups)  
1 lb white nectarines, pitted and chopped (2 cups)  
1/4 cup crushed ice  
2 tablespoons chopped shallot (1 medium)  
2 tablespoons olive oil  
1 1/2 tablespoons white-wine vinegar  
1 tablespoon chopped fresh tarragon  
1 teaspoon salt  
1/2 teaspoon black pepper  
1/4 to 1/2 cup water

Purée two thirds of tomatoes and 2/3 of the white nectarines with ice, shallot, 1 tablespoon oil, 1 tablespoon vinegar, 2 teaspoons tarragon, 3/4 teaspoon salt, and 1/4 teaspoon pepper in a blender until very smooth, about 1 minute. Stir in additional cold water to desired consistency. Place in refrigerator until ready to serve.

In a bowl combine the remaining tomatoes and nectarines with remaining tablespoon oil, remaining 1/2 tablespoon vinegar, remaining teaspoon tarragon, and remaining 1/4 teaspoon each of salt and pepper to create a salsa. Serve soup in chilled bowls topped with tomato nectarine salsa and a sprig of tarragon.

Makes 4 first-course servings.