Grape Gazpacho

Serves: 4 small cups or 2 large bowls

1 1/2 cups(250g) seedless grapes
1 1/2 cups(250g) diced cucumber - use whatever type you like, just be sure to peel regular cucumbers
1/3 cup(50g) diced onion - any type
2 cloves(7g) fresh garlic
1 (7g) serrano pepper - you can leave this out if you don't like any heat
2 slices (35g) bread - or croutons - I just happened to have toasted bread from something else, so I used that. Just white bread will do too.
1/2 cup(50g) almonds - sliced or whole, blanched or not it doesn't really matter
1 Tablespoon(15ml) Sherry vinegar - or cider vinegar
1/4 cup(60ml) olive oil
1 cup(250ml) ice cold water
1 teaspoon fine sea salt
1/2 teaspoon ground black pepper

Put the water in a 2 cup vessel, then break up the bread into it and let soak until softened. Next, put all the ingredients, including the water and bread in a blender pitcher - preferably a high speed sort like a Vitamix. Cover and turn it on low at first, increasing to high until you have a smooth homogeneous puree. Pour through a fine mesh strainer, pushing as much through as possible. Chill. Serve very cold.

Same as above, put it in a glass container, let sit overnight and strain the next morning.

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