

## GAZPACHO WITH ZUCCHINI AND SAGE BRIWATS

### INGREDIENTS

#### FOR THE GAZPACHO

14 oz. (400 g) fresh ripe tomatoes, roughly diced  
 1 small red bell pepper, deseeded and roughly diced  
 1 small garlic clove, grated  
 1 small peperoncino, crushed  
 salt, pepper  
 a drizzle of olive oil  
 a few torn basil leaves

#### FOR THE BRIWATS (MAKES 8)

1 small zucchini  
 6 tbsp. olive oil  
 a dozen sage leaves, chopped  
 4 oz. (115 g) fresh brousse or ricotta  
 1 garlic clove, grated  
 ½ tsp. lemon zest  
 4 brick pastry circles (12 in./30 cm wide)

*In the sizzling days of summer, it feels like one dinner out of two ends up being a gazpacho. Not much can compete with it: it allows the pure taste of the tomatoes to shine, it's refreshing, requires no cooking, and is put together in minutes. It's a pure seasonal treat, something you can and want to make only at that precise moment in time. The variation that I prefer involves sweet red bell pepper, which brings a velvety texture and an enticing reddish-pink color to it.*

*I like to balance the freshness of the gazpacho by pairing it with something salty, dense, and crunchy. On most days, Manchego on rustic bread is enough, but when I can muster a bit of courage, I cook these crunchy brick dumplings. The idea of making briwats comes from Morocco (similar brick dumplings exist all over the Middle East), but the filling here is more Italian inspired.*

First make the gazpacho. In a large mixing bowl, use a hand blender to blend the tomatoes, bell pepper, garlic, and peperoncino until smooth. Salt and pepper to taste. Wait until serving to add the olive oil and basil. Put the bowl in the fridge while you prepare the briwats.

Grate the zucchini in a strainer, add two pinches of salt, and leave it to drain for a few minutes.

Heat up 2 tablespoons of olive oil in a non-stick pan (the same you'll use to fry the briwats) and fry the sage leaves for a few minutes, until slightly golden and crispy. Put in a bowl to stop the cooking while you prepare the rest. Don't wash the pan, you'll use it later.

Press the zucchini in the strainer to remove as much liquid as you can. Transfer to a mixing bowl with the brousse, garlic, lemon zest, and black pepper. Mix well with a fork.

Cut your brick circles in half with a pair of scissors. Put a small tablespoon of the brousse mix in one corner and fold the circle over itself to form a triangular dumpling. Put it on a plate and make the 7 others in the same way.

Heat up your pan on high heat, add the remaining 4 tablespoons of olive oil and quickly put your briwats to fry (watch out for the hot oil). Wait until they're light brown before flipping them. Fry them for 3–4 minutes on each side, lowering the heat if they color too fast.

Once ready, drain on paper towels before dividing them between two small serving plates. Pour the gazpacho into bowls, top with a drizzle of olive oil and a few torn basil leaves.

As a rule, I try to keep tomatoes out of the fridge, but in this case, putting them in the fridge a few hours beforehand will ensure your gazpacho is cold right away. If you haven't planned ahead, you can drop a few ice cubes into it before serving—just don't wait too long before eating! The classic method would be to do the gazpacho ahead of time and then put it in the fridge, but I feel too much planning ahead goes against the care-free nature of a good summer meal.

Pick a small, fresh zucchini for this. Bigger ones will tend to have more seeds and be more watery.

Folding the brick pastry in triangles is relatively easy, but if you don't do it often it's perfectly normal that the first ones turn out a bit wonky. The good news is that no matter how imperfect, they will still taste good. Don't put in too much filling and you'll be fine.

SERVES 2 AS A LIGHT MEAL  
 COOKING TIME 10 MINUTES

