

Soupe et entrée

# Le gaspacho de pastèque

Par [Marc Fosh](#)

Parts :  
6

## Ingrédients

## Méthode

Préparation :

0

Cuisson :

0

Parts :

6

Difficulté :

[Missing text '/recipes/details/difficulty' for 'French (Belgium)'] 2

1. De-seed and dice the watermelon, taking care to cut the fruit into small cube shapes.
2. Then blend all the ingredients in Braun's IdentityCollection Jug blender JB 5160. Thanks to its intelligent pre-set program, you just select the soup & purée function, press start and come back when it's done. Use the pulse function for even finer results.
3. Chill in the refrigerator until required.

This recipe was prepared using Braun's IdentityCollection Jug blender JB 5160.