Ajo blanco with melon, tomato & cucumber

Ingredients: (Serves 4)
220g blanched almonds, lightly toasted
200ml water
½ cucumber, peeled and chopped
2 cloves garlic
150ml olive oil, plus a tablespoon extra
1 tablespoon sherry vinegar, plus a tablespoon extra
½ ripe rockmelon, peeled and seeded
3 ripe tomatoes
1 Lebanese cucumber
½ bunch basil, leaves picked

Method:

1. Place almonds, half the water, cucumber, garlic and olive oil into a blender or food processor and blend until very smooth, adding more water if needed. Season to taste with sherry vinegar and salt. Set aside.

2. Chop melon, tomatoes and cucumber into large chunks and place in a bowl, dress with 1 tablespoon of olive oil and sherry vinegar and season to taste with salt, finally toss through basil.

3. To serve, divide ajo blanco between bowls and arrange salad on top.