

Executive Chef Ron Fougeray's Recipe for Watermelon and Beet Gazpacho

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At the helm of Splashes at the Surf & Sand Resort, Executive Chef Ron Fougeray

For decades the Surf & Sand Resort in iconic Laguna Beach, Calif. has been a popular draw for locals and travelers alike looking for the ultimate in fresh, delicious cuisine. While there are many coastal establishments to dine at in Laguna, the property's restaurant, Splashes, has a view and menu that tempts guest to stay on-site and locals to make it a return favorite.

At the helm of Splashes is Executive Chef Ron Fougeray, combining the destination's signature coastal fare with his creative Mediterranean-inspired style. Having recently dined at Splashes, for the ultimate in fresh and delicious, I recommend the Chilled Cantaloupe Soup and Bay Scallop Ceviche. With summer already at full speed, a shot of chilled soup and some light ceviche is a refreshing, light combination.

In the same vein and just in time for summer, Chef Ron recently shared his recipe for Watermelon and Beet Gazpacho with *Ocean Home*. While not currently on the menu at Splashes, he tells us it is a personal favorite.

"The components of this dish blend wonderfully," states Chef Ron. "The watermelon adds some sweetness and the beets add a great color, as well as a sweet and earthy flavor. The citrus in the shrimp adds some acidity to the dish while the goat cheese some richness and creaminess."

Serve this chef-favorite at your next summer get together. For reservations at Splashes at Surf & Sand Resort, visit surfandsandresort.com.



WATERMELON AND BEET

GAZPACHO WITH SHRIMP

AND GOAT CHEESE MOUSSE

5 lbs red beets baked whole over salt.

For Marinating Gazpacho (at least 4 hrs)

2 ea seedless watermelon

1 small finger ginger (rough chop)

2 ea lemongrass stalks (rough chop)

Coriander seeds

½ bu basil

4 shallots

2 clove garlic

Salt

For making soup

Sweat 2 onions, 3 celery, sashe.

Deglaze with 2 cups white wine.

Reduce by half. Add marinated watermelon mix.

For Shrimp

Grill shrimp with salt, pepper, and lemon juice. Cool.

Goat Cheese Mousse

Spin goat cheese with cream and chives. Salt and pepper.

Garnish

Pea Shoots