




## Cold tomatoes essence - The recipe






*A recipe by Executive Chef Mattias Rook at the Ristorante Castello del Sole in Ascona.*

### Preparation

	Time required	approx. 20 minutes
	Difficulty	Easy - For all
	Portion size	4 people

### Features

	Dish	Vegetarian - Tomato
	Typical product	Tomato - 0 km
	Suitable in	Summer - Starter

## **Cold tomatoes essence**

### **INGREDIENTS**

- 1 kg ripe, soft red tomatoes
- 50 ml Pedro Ximenes Sherry vinegar
- 30 g fresh basil
- 1 g Espelette pepper (piment d'espelette)
- 10 g salt

## **Cold tomatoes essence**

### **PROCEDURE**

1. Cut the tomatoes into four
2. Mix with the basil, sherry vinegar, salt and chilli d'espellette until finely blended
3. Place in a sieve lined with a filter cloth and leave to drain overnight in the fridge.
4. Season again to taste with the collected clear tomato juice

## **Cold tomatoes essence**

### **SERVING**

1. 1 slice of beef heart tomato
2. Tomatoes of various colours (e.g. Yellow Pearl, Red Pearl, Honey Tomatoes, Raf Tomatoes, Kumato, Green Zebra Tomatoes), blanched and cut without skin into several wedges and marinated in basil oil
3. Small cubes of fresh goat cheese, olives, basil oil and fresh basil
4. Arrange the toppings on the plate. Pour the cold essence over the garnish on the plate.