




# Tomato Tartare






Foto © Tschuggen Hotel Group

A recipe by Marco Campanella, chef at the La Brezza Restaurant of the Hotel Eden Roc Ascona.

## Preparation

	Time required	approx. 240 minutes
	Difficulty	High - For professionals
	Dose	4 People

## Features

	Dish	Vegetarian - Tartare
	Typical product	Tomato - 0 km
	Suitable in	Summer - Warm days

## INGREDIENTS

### Tartare

- 15 Ramati tomatoes
- 10 pcs pine nuts roasted briefly in a pan
- Salt
- Pepper
- Garlic
- Basil leaves

### Tomato cream

- Pelati tomatoes peeled (400 g)
- Olive oil
- Salt

### Tomato water for tomato stock

- Tomato meat from the Ramati tomatoes
- 20 cherry tomatoes
- Mazzetti vinegar
- Salt
- Pepper
- Olive oil
- 1/2 onion

### Tomato stock

- 5 g sugar
- 25 g Aceto Mazetti (balsamic vinegar)
- 350 ml tomato water
- 100 ml white wine
- 25 g Noilly Prat
- 25 g carrots
- 100 g shallots
- 30 g fennel
- 30 g Cherry tomatoes
- 3 champignon mushrooms
- Pepper, laurel, mustard seed, corriander, tarragon
- 1 garlic bulb

### Avocado cream

- 2 ripe avocados
- 2 spoons of sour cream
- Salt
- Cayennne pepper
- Juice of half a lime

## **Tartare**

## **Tomato cream**

## **Tomato water for tomato stock**

## **Tomato stock**

## **Avocado cream**

## **Plating up**

### **PREPARATION**

1. Carve Ramati tomatoes and blanch in salted water for 10 seconds, rinse in ice water and remove skin. Then season with salt, pepper, garlic and basil leaves.
2. Dry in the oven at 80 degrees for 2 hours.
3. Cut everything into small cubes add roasted pine nuts and Balsamico Dark, add salt if necessary.

1. Stew the Pelati tomatoes slowly in a pot until no more liquid is left.
2. Mix with a hand blender. Season with salt and olive oil.

1. Use the tomato pulp for the tomato water, add cherry tomatoes, marinate with salt, Mazzetti vinegar, olive oil, a pinch of pepper, basil leaves and half an onion.
2. Steep for 15 minutes, then mix with a hand blender and strain.

1. Mix the tomato water with the remaining ingredients for the tomato stock and boil down to half.
2. When everything is reduced to half, then strain again.

Stir all ingredients until creamy.

Arrange the Tomato Tatar on a plate and decorate with Tomato Cream, Avocado Cream as well as various herbs. Pour the tomato stock into the plate as a base.