

# **Tomato Tartare**



Foto © Tschuggen Hotel Group

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

### Preparation

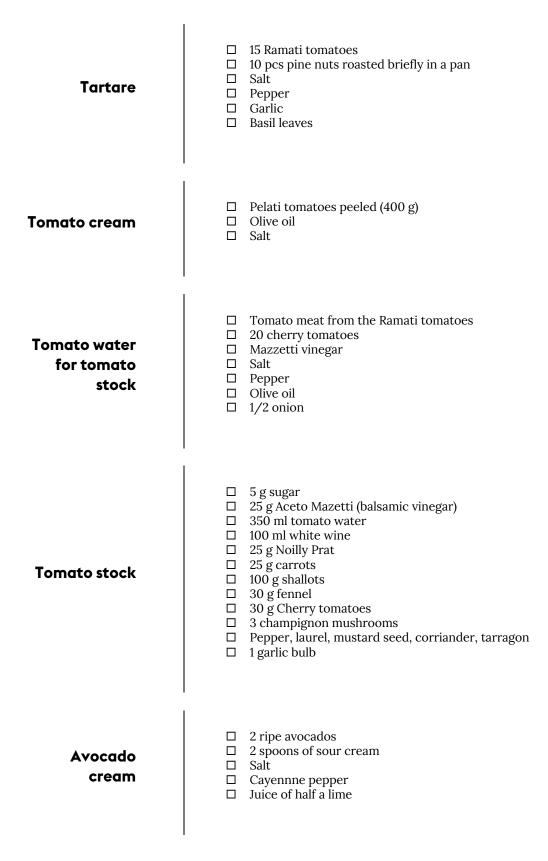
(	Time required	approx. 240 minutes
≽	Difficulty	High - For professionals
ð	Dose	4 People

#### Features

Ø	Dish	Vegetarian - Tartare
a A	Typical product	Tomato – 0 km
ф	Suitable in	Summer - Warm days



#### INGREDIENTS





## PREPARATION

Tartare	<ol> <li>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.</li> <li>Dry in the oven at 80 degrees for 2 hours.</li> <li>Cut everything into small cubes add roasted pine nuts and Balsamico Dark, add salt if necessary.</li> </ol>
Tomato cream	<ol> <li>Stew the Pelati tomatoes slowly in a pot until no more liquid is left.</li> <li>Mix with a hand blender. Season with salt and olive oil.</li> </ol>
Tomato water for tomato stock	<ol> <li>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.</li> <li>Steep for 15 minutes, then mix with a hand blender and strain.</li> </ol>
Tomato stock	<ol> <li>Mix the tomato water with the remaining ingredients for the tomato stock and boil down to half.</li> <li>When everything is reduced to half, then strain again.</li> </ol>
Avocado cream	Stir all ingredients until creamy.
Plating up	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.