

Tomato Tartare



Foto © Tschuggen Hotel Group

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

Preparation

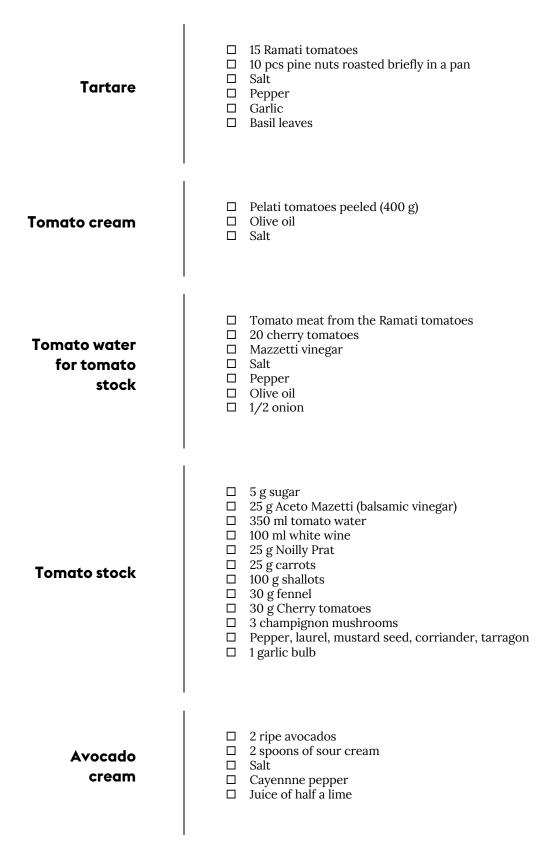
(Time required	approx. 240 minutes
≽	Difficulty	High - For professionals
ð	Dose	4 People

Features

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



INGREDIENTS





PREPARATION

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