

Tomato trio: Tomato Confit with Pesto Oil, Tomato Tartar with Parmesan Crisp, Tomato Caprese with marinated Bocconcini cheese + Balsamic Reduction

Serves 8

INGREDIENTS

Tomato Confit with Pesto Oil

16 Cherry Tomatoes
 1 ½ Cup Olive oil, available at dish
 3 Sprigs fresh Thyme
 1 sprig fresh rosemary
 5 whole black pepper corns, available at dish
 ½ Lemon sliced
 Maldon Salt for Garnish, sold at dish

Pesto Oil

½ bu fresh basil leaves
 1 small garlic clove, crushed
 ½ cup vegetable oil

Tomato Tartar

4 pcs finely chopped roma tomatoes
 1 ½ tsp. finely minced red onion
 1 clove of garlic, rasped
 1 tsp. finely chopped chives
 1 tbsp. finely chopped basil
 1 tsp. tomato vinegar, sold at dish
 1 tsp white wine vinegar
 kosher salt & freshly ground pepper to taste

Parmesan Crisp Yield 10 crisps

½ cup grated Parmesan, sold at dish

Tomato Caprese with marinated Bocconcini + Balsamic Reduction:

Tomato caprese- balsamic reduction
 1 cup of Balsamic Vinegar, sold at dish
 1 ½ tbsp. honey
 4 sprigs of fresh thyme
 Heirloom cherry tomatoes x 1 1/2 cup
 Good Portuguese Olive Oil, For Drizzling
 Kosher Salt and Freshly Ground Black Pepper

Garlic + Herb Marinated Bocconcini

¾ cup good-quality olive oil
 3 garlic cloves, thinly sliced
 1tbsp. chopped fresh basil
 1 tbsp. chopped fresh oregano
 1 tbsp. fresh parsley
 Peel from half a lemon, thinly sliced
 Splash of white wine vinegar
 1 tsp kosher salt, available at dish
 8 pieces bocconcini drained, and quartered

METHOD

Tomato Confit:

1. Place the tomatoes into a double baking sheet, with a blowtorch burn the skin of the tomatoes. Remove all the skins from the tomatoes. This is best done on a metal table or heatproof surface.
2. Prepare a cheesecloth bundle for the lemon, peppercorns, and herbs in a small pot over low heat. Place into a small pot with the olive oil.
3. Add the tomatoes and let it cook for 7 min, or until it just boils. If you cook it for too long the tomatoes will start to break down.

Pesto Oil:

4. Blend the fresh herb with the oil and garlic, season and Line a small strainer with several layers of cheesecloth and strain oil into a glass jar. Flavored oil keeps, covered loosely and refrigerated at all times, 1 month.

Tomato Tartar

5. Bring a pot of water to a rolling boil. Next, cut out the stem end of each tomato with a paring knife. Then score an X just through the skin on the top of each tomato. With the water boiling and the tomato skins scored, fill a large bowl with ice water. Now lower the tomatoes into the boiling water and keep them in there just until the skins start to show signs of lifting and buckling right around the score marks. This usually takes about 30 seconds to a minute. Then transfer them immediately to the ice bath.
6. Cut the peeled tomatoes into quarters, lengthwise, and scrape out the seeds and loose flesh. Finely dice the tomato. Combine tomatoes, red onion, garlic, herbs and vinegar. Using a circular mold, press tomato mixture inside, and top with parmesan crisp

Parmesan Crisp

7. Preheat oven to 400F. Pour a tablespoon of Parmesan onto a silicone or parchment lined baking sheet and lightly pat down. Repeat with the remaining cheese, spacing the spoonful about a 1/2-inch apart. Bake for 3 to 5 minutes or until golden and crisp. Let it cool.

Tomato Caprese

8. In a small saucepan, bring balsamic vinegar, honey and thyme to a boil over medium-low heat. Cook for 10-20 minutes until balsamic has reduced to a thicker glaze. Remove from heat and transfer to a bowl and allow to cool.

Marinated Bocconcini

9. Heat olive oil and garlic in a small saucepan over medium low heat until bubbling gently. Remove from heat and allow cooling for a few minutes. Stir in herbs, lemon slices. Add vinegar, and salt to taste. Once fully cooled, remove lemon slices, and blend with hand blender. Pour the mixture over the bocconcini and transfer to a bowl to marinate.
10. When you're ready to serve, arrange tomato and cheese on a plate. Drizzle olive oil over the top of the salad, getting a little bit on each piece. Do the same with the balsamic reduction, store extra balsamic reduction in fridge for a later use. End with a sprinkling of kosher salt and black pepper.