



# Tomato tartare

Marco Campanella



## To prepare the tartare

Score the vine-ripened tomatoes and blanch in salted water for 10 seconds, plunge into ice-cold water and remove the skins. Quarter the tomatoes and set aside the skin and seeds for the tomato water. Then season the tomato flesh with salt, pepper, garlic and basil leaves. Dry in the oven at 80 °C for 2 hours. Cut into small cubes, season to taste with toasted pine nuts and balsamic, add a pinch of salt if necessary.

## To prepare the tomato cream

Slow-cook the peeled tomatoes in a pan until there is no liquid remaining. Then puree with a handheld blender. Season to taste with salt and olive oil.

## To prepare the tomato water for the tomato stock

Add the reserved skin and seeds from the vine-ripened tomatoes to the 20 cherry tomatoes, marinate for 15 minutes with the salt, Mazzetti vinegar, olive oil, a pinch of pepper, basil and half an onion. Puree with a handheld blender and pass through a sieve.

## Rezept für 4

### Ingredients for the tartare

15 vine-ripened tomatoes  
10 pine nuts, briefly  
toasted in a pan  
balsamic  
garlic  
basil leaves  
salt  
pepper

### Ingredients for the tomato cream

400 g peeled plum  
tomatoes (can)  
olive oil  
salt

### Ingredients for the tomato water for the tomato stock

reserved skin and seeds  
from the vine-ripened  
tomatoes  
20 cherry tomatoes  
Mazzetti vinegar  
salt  
pepper  
olive oil  
½ onion  
basil



### **To prepare the tomato stock**

Mix the tomato water with the remaining ingredients for the tomato stock and reduce to half the amount. Strain the reduction once more.

### **To prepare the avocado cream**

Mix all of the ingredients until creamy.

### **Anrichten**

Plate up the tomato tartare in a dish using a ring cutter, decorate with the tomato cream, avocado cream and a selection of herbs. Pour the tomato stock into the dish as a base.

#### **Ingredients for the tomato stock**

5 g sugar  
25 g Mazzetti balsamic  
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 mushrooms  
pepper, bay leaf, mustard seed, coriander, tarragon  
1 garlic bulb

#### **Ingredients for the avocado cream**

2 ripe avocados  
2 tbsp sour cream  
salt  
cayenne pepper  
½ lime, juice only