

TOMATO-TARRAGON FOAM



INGREDIENTS

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- 1 large onion
- 10 g Bresc Garlic chopped
- 100 g Bresc Strattu di pomodoro
- 1 400 g-tin peeled tomatoes
- 2 dl whipping cream
- ¼ bunch of tarragon
- olive oil
- salt and pepper to taste

PREPARATION METHOD

Chop the onion. Fry the onion in olive oil without letting it brown, then add the garlic and the strattu di pomodoro. Heat everything and add the peeled tomatoes. Braise until everything is tender. Finely chop the tarragon. Add the whipping cream to the sauce, heat it through and then add the tarragon. Season with salt and pepper. Puree the sauce to a smooth mixture with a thermoblender. Rub it through a fine strainer and fill the Kidde (whipping siphon) to ¾ full, using 1 to 2 cartridges.

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Strattu di pomodoro 450g