

GOAT'S CHEESE BONBON WITH TOMATO JELLY AND DEEP-FRIED BASIL



USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Strattu di
pomodoro 450g

INGREDIENTS

4

- 120 g fresh, unmaturred goat's cheese
- 1 dl tomato jelly
- 8 g basil leaves
- tomato mousse
- For 1 l mousse
- 40 g Bresc Shallot chopped
- 10 g Bresc Garlic chopped
- 5 g tarragon
- 50 g Bresc Strattu di pomodoro
- 2 400-g tins peeled tomatoes
- 2 dl cream
- 4 leaves gelatin
- For 900 g jelly
- 8 dl tomato juice
- 8 leaves gelatin
- 10 g agar
- Tabasco to taste
- Other ingredients
- olive oil
- salt and pepper

PREPARATION METHOD

Heat the deep-fryer to 170 degrees. Soak the leaves of gelatin in cold water.

For the mousse, braise the shallot in olive oil without letting it brown, then add the garlic and the strattu di pomodoro. Heat everything, then add the tomatoes and braise until they are tender. Dissolve the gelatin in vegetable mixture.

Finely chop the tarragon and add it, together with the cream, to the sauce. Season with salt and pepper.

Puree the sauce to a smooth mixture with a thermoblender and rub it through a fine strainer. Fill the Kidde (whipping siphon) to $\frac{3}{4}$ full with the mixture, using 1 to 2 cartridges.

Soak the leaves of gelatin in cold water, for the jelly this time. Mix the tomato juice with the Tabasco and salt and pepper to taste.

Mix the agar into the tomato mixture with a stick mixer and bring the mixture slowly to the boil. Continue to cook slowly for a few minutes. Squeeze the gelatin and mix it with the tomato jelly while stirring. Strain the mixture.

Shape the goat's cheese into small balls and roll them in the tomato jelly twice.

Deep-fry the basil leaves until all the moisture has evaporated. Place them on kitchen paper and lightly salt them.

Press the basil leaves into the goat's cheese-tomato jelly balls and serve with the tomato mousse.