PROVA Gourmet

Vanilla & basil stuffed tomatoes

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INGREDIENTS

TOMATO

8 pcs Vine tomatoes 50g
Vegetable stock
Vegetable juice
Vanilla salt

TOMATO STUFFING

5 pcs Tomatoes 200g
50 g Confit tomatoes
30 g Parmesan
1 pcs Basil

VEGETABLE JUICE

300 g Carrot
300 g Celery stick
150 g Celeriac
300 g Turnip
100 g Lemon
10 g Pink garlic
50 g Olive oil
50 g Butter
1 pcs **Peruvian Pompona vanilla bean - Prova Gourmet**
QS Mineral water
QS Fine salt

DECORATION

QS Fried basil
QS Tomato skin powder
QS Tomato leaf oil

PREPARATION

Makes 4 portions

VANILLA SALT

Dry the fleur de sel and one scraped vanilla bean in a dehydrator. Rest until the next day, then blend to obtain a vanilla salt. This salt will be used to season the various preparations in this recipe.

TOMATO PREPARATION

Wash the small vine tomatoes. Cut a lid 5mm from the stem. Delicately remove the seeds with a parisian spoon, keeping the internal walls intact. Place them upside down on a rack and season with vanilla salt. Leave to drain for 30 minutes.

VEGETABLE JUICE

Prepare each vegetable accordingly. Squeeze the lemon and collect its juice. Juice half of the vegetables. Finely slice the remaining vegetables. Score the garlic clove in its skin.
In a casserole dish, heat up the olive oil and butter. Sweat the sliced vegetables, the garlic clove and the vanilla for 10 minutes, covered. Add the vegetable juice, and loosen with a little mineral water if needed. Cook at a simmer for 20 minutes. Once the cooking is finished, pass through a fine sieve, pressing firmly, and reduce to the desired consistency. Add a dash of lemon juice. Adjust the seasoning.

TOMATO STUFFING

Peel and deseed the large tomatoes. Cut into quarters. Heat a cocotte with a drizzle of olive oil. Add the tomatoes, a pinch of salt and the caster sugar. Oven-cook at 140°C for 1h30, once the vegetation liquid starts to release, cover with baking parchment. Leave to stew until this water has completely evaporated. Season with the vanilla. Leave to cool. Wash and pick the basil leaves. In a mixing bowl, combine the cold tomato mix from the confit tomatoes with the basil. Mix. Bind with the parmesan. Season with salt and pepper. Add a drizzle of olive oil. Mix.

COOKING

Fill the drained small tomatoes with the stuffing. Cover with their lids. Arrange them in an oiled dish. Cook into the oven at 140°C for ½ hour. Baste the tomatoes from time to time, add vegetable stock if needed 10 minutes before the end of cooking time, add the vegetable or poultry juice and glaze well.

PLATING

Plate the stuffed tomatoes. Add the fried basil, tomato powder, tomato oil, and drizzle with a cordon of cooking juice.