

## THE TOMATO



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A complex creation of multiple layers of texture, flavour and colour, all showcasing the versatility and promise of the simple tomato.

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### THE TOMATO Tomatoes Royale

- 0.2kg Dry Tomatoes
- ½ Litres Milk
- ¼ Litres Cream
- 7Pcs Eggs

#### Tomatoes Tartare

- 0.15kg Roma Tomatoes
- 0.05kg Shallots
- 3 Pcs Cornichons
- 4 Basil Leaves
- Oil olive to taste
- Salt to taste



- Pepper to taste
- Piment d'Espelette to taste
- Capers as needed

### **Tomato Sorbet**

- 270ml Water
- 210g Sugar
- 30g Glucose
- 1l Tomato Juice
- Lemon Juice, as needed
- Pepper, as needed
- Balsamic vinegar, as needed
- Basil Tips, as needed

### **Mozzarella Espuma**

- 0.125kg Buffalo Mozzarella
- 0.2 Litres Cream
- 0.17 Litres Milk
- ½ Bottle Basil, dried

## **Methods and Directions**

### **THE TOMATO**

#### **Tomatoes Royale**

- Mix the dried tomatoes with milk, cream and eggs. Cook in steam oven at 85°C for 6 min.

#### **Tomatoes Tartare**

- Cut the tomatoes. Add some oil olive, basil, white balsamic vinegar, shallot, capers and other ingredients. Keep it for 24 hours in the fridge before use.

#### **Tomato Sorbet**

- Make your tomato juice and cook it at 40°C. Add all of your powder and lemon juice to 60°C. Keep it frozen for 24 hours.

#### **Mozzarella Espuma**

- Cook the milk with the cream, mozzarella and basil for 5 mins. Mix and filter. Put in syphon. Keep it for 24 hours before serving.



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