

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
- 11 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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3/3