

Heirloom tomato salad, parmesan mousse, roasted pine nuts

Recipe for 4

Description

Ancestral tomatoes, caressed with a herbed olive oil, and enhanced with a light parmesan mousse.

Note

Feel free to vary tomatoes as well as fresh herbs.

Ingredients

Parmesan mousse

- 100 Ml 35% whipping cream
- 100 Gr Grated parmesan
- 100 Gr Egg white
- 1 Pinch(es) Xanthan gum

- Salt and pepper

Heirloom Tomato Salad

- 1 Lb Heirloom tomatoes
- 2 Unit(s) French shallot
- 20 Ml White balsamic vinegar
- 20 Ml Olive oil
- 8 Sprig(s) Chives
- 4 Tsp Pine nuts

- Salt and pepper

Finishing touches

- 12 Leaf(ves) Basil

- Salt and pepper

Preparation

- Preparation time **35 mins**

Mousse

First technique: Put all the ingredients in a blender, mix well together. Place the mixture in a vacuum bag and seal it. Place in a water bath maintained at 64 ° C with a thermocirculator, immerse your bag, it must not float. Cook for 30 minutes. Pass your mixture through a fine mesh seive. Pour it into a siphon with two CO2 cartridges (maximum). You can keep it in a bain-marie and serve it hot, or at room temperature.

Second Technique: Once your mixture is well mixed, heat in a suace pan until you reach 64 ° C Then pass your mixture through a fine mesh seive. Pour it into a siphon with two CO2 cartridges (maximum). You can keep it in a bain-marie and serve it hot, or at room temperature.

Salad

Wash and cut Heirloom tomatoes into slices.

Finely chop the shallots and the chives.

Mix all the ingredients that make up the vinaigrette, keep the chives for garnish.

Make sure you have a good seasoning of the vinaigrette.

In a dry hot skillet, roast the pine nuts until lightly toasted.

Plating

Arrange the slices of tomatoes slightly overlaying one on the other, in the shape of a disc.

Sprinkle with a pinch of sea sel, as well as a few rounds of the pepper mill.

In the center of your tomato disc, use you siphon to make a nice ball of parmesan mousse.

Finish with basil leaves, chives, and some roasted pine nuts.

Bon appétit!