# Crema cotta with basil

Recipe by V-ZUG Ltd.



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| Preparation | 30 Mins |
| Resting time | 4 Hrs |
| Cooking time | 20 Mins |
| Portions | 8 |
| Appliance | Combair-Steam SE from 2015 |

## Tomato granité

2 kg round tomatoes (Ramati), stalks removed

200 g sugar

4 g agar-agar

2 sprigs of basil, about 15 g

Salt

Pepper

Blend the round tomatoes together with the other ingredients with a blender. Add the mixture to the cooking tray, allow to cool down and freeze in the freezer compartment for at least 4 hours.

Put the frozen tomato mixture on a kitchen towel, hang it up by its four corners and place a dish underneath to catch the tomato juice as it drips down. Allow the mixture to defrost completely.

Bring the tomato juice to the boil and reduce the volume by 30%.

Pour the tomato juice back into the cooking tray, allow to cool down and then place in the freezer compartment for about 3 to 4 hours until frozen through.

To garnish the crema cotta, shave off slivers of the tomato granité with a fork and add to the serving glasses.

## Candied date tomatoes

200 g date tomatoes (Datterini), stalks removed

1 tbsp whole cane sugar, e.g. Mascobado sugar

1 tbsp olive oil

fleur de sel

Score the date tomatoes. Steam.

**Put the food in**

**Steaming 100 °C for 2 Mins**

Plunge the steamed date tomatoes in iced water, then peel, quarter and remove the stalks.

Marinate the date tomatoes in the olive oil, whole cane sugar and fleur de sel in the round baking tray and place in the warming drawer at 80 °C for around 5 hours. Alternatively, put the tray on the wire shelf in the cold cooking space at level 2 and desiccate.

**Put the food in**

**Top/bottom heat 80 °C for 5 Hrs**

## Crema cotta

250 ml full cream

250 ml milk

5 eggs

75 g sugar

2 sheets of gelatine

1 vanilla pod, scraped

2 sprigs of basil, about 15 g

Put the cream, milk, sugar and eggs into a mixing bowl and blend well with a blender.

Put the gelatine, vanilla seeds and sprigs of basil, together with the cream and egg mixture, into a large vacuum bag.

Vacuum bag on level 2 and seal on level 2.

Put the vacuum-sealed bag on the wire shelf at level 2. Steam.

**Put the food in**

**Steaming 82 °C for 20 Mins**

Cut open the vacuum bag after steaming and remove the sprigs of basil. Blend the mixture well with a blender, strain through a sieve and then pour into chilled small serving glasses.

Refrigerate the small serving glasses for about 3 hours.

Garnish the crema cotta with tomato granité and candied date tomatoes before serving.

## Tips

Other herbs and flavours can be used in place of basil for the crema cotta. Optionally, the crema cotta can be caramelized with brown sugar.

## Accessories

Wire shelf

8 small serving glasses

Vacuum bag

Cooking tray ⅓ GN, depth 40 mm

ø24 cm round baking tray

## Additional information

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