

Tomato Flan

Preparation time: 90 min

Difficulty: Medium

Ingredients

- Basil: to taste
- Butter: to taste
- Egg: 1
- Fresh cream: 8.8 oz
- Parmigiano Reggiano: 1 oz
- Pepper: to taste
- Salt: to taste
- Stracciatella: 1.7 oz



Preparation

Tomatoes, but make them dessert! Our Double Concentrated Tomato Paste creates a delightful soufflé consistency without all of the work!

Directions:

1. Thoroughly blend the cream, Parmigiano, tomato paste, the egg, salt and pepper.
2. Butter the oven moulds and fill them with the mix obtained.
3. Cook in a bain-marie at 203° for an hour.
4. Place on a dish, cover the flan with the burrata stracciatella and garnish with fresh basil.

For this recipe we used:

Double Concentrated
Tomato Paste 1.4 oz

