

Tomato Flan

Preparation time: 90 min

Difficulty: Medium

Ingredients

Basil: to tasteButter: to taste

• Egg: 1

• Fresh cream: 8.8 oz

• Parmigiano Reggiano: 1 oz

Pepper: to tasteSalt: 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

