
TOMATO TARTARE

Adria: 1739

Tartare dressing

1. Mix, adding mustard in stages to taste
2. Store at room temperature

Egg

3. Cook SV to 53C
4. Strain and store in squeeze bottle

Ice croutons

5. Freeze water in 1cm small ice mold

Assemble

6. Chop the basil and store in the oil
7. Mix ingredients (including basil), store at room temperature
8. Fill small circular mold with tartare
9. Dress with egg yolk and salt
10. Serve with 4-6 ice croutons

DRESSING:

Dijon mustard – 30-50g
Worcester sauce – 15g
Tabasco – 1g

EGG:

Egg yolk – 80g

TARTARE:

Basil – 10g
Oil – 5g
Chopped tomato – 300g
Dressing – 30g
Shallot – 4g (chopped)
Olive oil – 24g or as needed

COMMENTS: