



Tomato Essence

Here you have several recipes in one, the essence which can be served as a lovely cold soup, granita, sorbet, fragrant jelly and also makes a great risotto. This is one of my favourites and it is perfect for the summer when tomatoes are at their best.

SERVES (YIELD):	APPROX 800ML
DIFFICULTY RATING:	••
PREPARATION TIME:	40 MINS
COOKING TIME:	N/A

SPECIAL EQUIPMENT:

Muslin cloth or clean cotton sheet for hanging.

PLANNING AHEAD:

The tomato essence ideally needs to be made one day in advance and hung overnight.

INGREDIENTS

1250g cherry tomatoes, ripe and washed
 ½ stick celery, washed and finely chopped
 ½ shallot, peeled and finely chopped
 ¼ fennel bulb, finely chopped
 ½ clove garlic, peeled and sliced
 ½ sprig thyme leaves, chopped
 10g basil, leaves, chopped
 2 tsp sea salt
 2 tsp sugar (optional) (*2)
 1 pinch cayenne pepper
 4 drops Tabasco
 4 drops Worcestershire sauce

METHOD

- 1 Place all of the ingredients into a bowl and mix together.
- 2 Place the mixture, in batches, into a food processor and pulse five times for 1-2 seconds each time until crushed, but not puréed. Transfer the purée into a large bowl and repeat until all of the vegetables have been puréed.
- 3 Cover the bowl with cling film and chill in the fridge for six hours.
- 4 Line a clean bowl with a large piece of muslin or cotton and spoon in the tomato mixture. Draw the corners of the cloth together and tie up tightly. String the muslin 'bag' up above the bowl to catch the strained juices. Leave to strain overnight. (Do not be tempted to squeeze the muslin).
- 5 Once strained, cover and refrigerate until needed.