

Ingredients

- 45g Egg yolk
- 25g Granulated sugar
- 10g Water
- 130g Ripe salad tomatoes, finely blended
- 2 Gelatine leaves, hydrated and water squeezed out
- 110g Whipped cream
- 20g Pouring cream
- 1g Salt

Method

1. Whisk the yolk, water and sugar until light and frothy.
2. Add the tomato pulp and bring everything to 85°C over a double boiler while whisking (this will take some time).
3. Off the heat, stir in the gelatine until dissolved and leave to cool.
4. Add the cream, season.
5. Fold in the whipped cream.
6. Pipe the parfait mixture into the Silikomart Small Timbale Mold (SF019) and place in the freezer.
7. Once frozen, unmold and place in the fridge until you are ready to serve them.

