

JELLIED TOMATO CONSOMMÉ WITH FENNEL AND AFFILA CRESS



INGREDIENTS

- 800g tomatoes on the vine (retain 10 tomatoes for garnishing)
- 3 cloves of garlic, peeled and roughly chopped
- 1 cucumber, peeled and roughly chopped
- 2.4cm ginger root, peeled and roughly chopped
- 2 sprigs thyme
- ½ bunch coriander leaves
- 5 white Muntoc peppercorns
- 1 fennel bulb, roughly chopped (retain the fronds for garnishing)
- 2 yellow peppers, roughly chopped
- 50g sugar
- 5 tbsp white wine vinegar
- salt and pepper to season
- 5 leaves of gelatine
- 1 punnet of Affila cress



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COOKING METHOD

- 01 Place the first eleven ingredients into a food processor and blend until smooth. Line a colander/sieve or conical strainer with double-folded muslin cloth over a large bowl and pour over the blended mixture. Leave overnight for the liquid to strain through.
- 02 When mixture has strained through it should be a clear yellow consommé. Transfer consommé to a pan and warm through gently.
- 03 Soak the gelatine leaves in cold water. When the leaves have jellified, take them out of the water, squeeze out excess water and place in the warm consommé, whisking in gently until the gelatine has completely dissolved. Taste and season if needed, then pass through the muslin once more and leave to cool.
- 04 While the consommé is cooling, place a pan of water over heat and bring to a simmer. With the reserved tomatoes that are left for garnishing, make a small incision cross ways at the bottom of the tomato (this will help the removal of the skin). Place the tomatoes into the simmering water for 20 seconds before transferring to ice cold water. Once chilled, peel the tomatoes and slice in half.
- 05 Place half of a tomato into a shot glass with a fennel frond and pour over the consommé. Repeat this for however many shot glasses you are preparing, then transfer to fridge and chill.
- 06 Just before serving, garnish with Affila cress.

