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Recipe number three

A «bavarese», a Bavarian cream, is a classic sweet dessert. Thanks to its lightness, my savoury version makes a fine antipasto for a festive meal – at Christmas or on any other occasion.

Bavarese al pomodoro Tomato mousse

Podere Riparbella

Agriturismo ecologico

Agricoltura biologica

58024 Massa Marittima, Italia

T +39 0566 91 55 57

www.riparbella.com



Ingredients for 8–12 people

5 leaves gelatine soak in cold water.

350–400g tomatoes wash and score crosswise, plunge briefly into boiling water, lift out and skin. Cut into wedges, removing juice and seeds. You should end up with 250g tomato flesh. If no really flavourful, fresh tomatoes are available, use 250g well-drained tinned tomatoes – the best quality.

1 tbsp olive oil add to the tomato flesh, then purée with

1 tbsp lemon juice and season with

Salt, pepper to taste.

Squeeze out the soaked gelatine, dissolve it with 2 tbsp water in a small pan and stir into the purée, blend again briefly and adjust the seasoning.

1 dl cream whip until stiff and fold in.

Brush a loaf tin with olive oil and fill in the mixture.

Leave to chill thoroughly.

To serve, turn the loaf tin out and cut the bavarois into slices; decorate the individual plates with basil oil.

MY BASIL TRICK

Summer always showers us with basil. We freeze part of it and take out a few leaves whenever we need them, chop them finely and stir them into good olive oil. If you have some left over, drizzle the oil straight onto your next pasta with tomato sauce when serving!