

Tomato Olive Oil Flan

Chad J. Galiano



Split about 8 tomatoes in half and roast. Remove skins, purée, and strain. Feel free to incorporate any non-oil based flavorings to the tomato at this point (herbs, dry seasonings, vodka, koji aji, etc.)

140g	water
2g	agar agar
0.8g	locust bean gum
2g	xanthan gum
600g	roast tomato purée
2g	sea salt
150g	extra virgin olive oil
6g	glycerin flakes

Using a Thermomix, spin water at speed 5 for 2 minutes at 0°C while dispersing agar, locust bean gum, and xanthan and shear.

Reset the Thermomix to spin at speed 4 for 5 minutes at 82°C (180°F).

After 2 minutes have passed, add in the tomato purée.

After another 2 minutes, slowly stream in the olive oil (which has previously been heated and had the glycerine dissolved into it). Shut the heat off, and allow to blend another minute.

Immediately pour the emulsion into molds and allow to set.

Remove from molds.