Tomato espuma with mozzarella



Used bresc products



Bresc Chunky salsa tomato 1000g

Ingredients

10

- 1500 g Bresc Chunky salsa tomato
- 500 g cream
- 500 g egg white
- 60 leaves gelatin
- 3 gas cartridge
- 5 balls buffalo mozzarella
- basil cress

Preparation method

Puree the chunky salsa, tomato, egg white and half the cream in a blender. Soak the gelatin in cold water. Dissolve the gelatin in the remaining cream. Pour the hot cream into the tomato mixture as it blends, then strain it through a fine sieve. Pour the mixture into the Kidde (whipping siphon) and aerate with 1 cartridge. Arrange the torn mozzarella on a plate and finish the dish with the tomato espuma and basil cress.

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