Tomato-tarragon parfait



Used bresc products

Bresc Strattu di pomodoro 450g

Ingredients

8

- ½ l unsweetened whipping cream
- 1 dl egg yolk
- 1 dl egg
- 475 g sugar
- 50 g Bresc Strattu di pomodoro
- 10 g tarragon
- 1 vanilla pod

Preparation method

Whisk the cream and 125 g sugar until it has the consistency of yoghurt. Reduce the tomato, strattu di pomodoro and 100 g sugar until it becomes syrupy. Mix 250 g sugar with the pith from 1 vanilla pod and the egg and the egg yolk, heat it au bain-marie to 68/70°C, whisking it all the time until fluffy. Once it has reached the acquired temperature, beat the mixture with the syrup in the kitchen machine until it is cold. Chop the tarragon. Whisk ¼ of the whipping cream until it has the consistency of yoghurt. Mix the whipping cream with the whisked, cold mixture. Now, add the remaining cream and the tarragon and spoon it into the mixture. Pour into the required mould and freeze.