



CUBE TUNA AND TOMATOES

👤 Intermediate level

the savory pastries through miniatures prepared by our chefs



RECIPE CREATED BY:

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Pastry Chef

TOMATOES BISCUIT

eggs	150g
egg yolks	200g
egg whites	300g
almond flour	100g
type 00 white flour	280g
unsalted butter	100g
Pomodori HG Cesarin	125g
dextrose	150g
cornstarch	50g
dextrose	50g
salt	80g
	8g

Whip the eggs, egg yolks and 50 g of dextrose in a planetary mixer. Semi whip the egg whites with the 80 g of dextrose. In the meantime, sift the powders and melt the butter without heating it excessively. Gently incorporate the two egg foams, add the powders and finally the melted butter. Pour everything into a 60x40 pan and sprinkle with the "Cesarin" tomatoes. Cook the biscuit at 180° for about 12 minutes.

TUNA CREAM

CREMA SNACK	200g
milk	400g
liquid cream	400g
Tuna	200g
salt	1g

Montare in planetaria la crema snack con il latte e la panna per circa 1 minuto. Nel frattempo frullare il tonno ed aggiungere alla crema di base

TOMATOES JELLY

tomato purée
gelatin powder or sheets 200 bloom
extra virgin olive oil
salt

250g
6g
5g
1g

Heat a part of the tomato puree to dissolve the gelatine previously softened in cold water. Add to the remaining puree and season

FINAL COMPOSITION

Place the biscuit cut to size in a steel frame and spread the first layer of tuna snack cream. Place another biscuit on the cream, applying light pressure and blast chilling. Spread another layer of tuna cream and cool. Strain the tomato jelly and blast chill. Cut 3cm x 3cm cubes.



Extraordinary
made simple.