

# **CUBE TUNA AND TOMATOES**

the savory pastries through miniatures prepared by our chefs

### **TOMATOES BISCUIT**

INGREDIENTS	PREPARATION
eggs 150g	Whip the eggs, egg yolks and 50 g of dextrose in a planetary mixer. Semi
egg yolks 200g	whip the egg whites with the 80 g of dextrose. In the meantime, sift the
5	powders and melt the butter without heating it excessively. Gently
S .	incorporate the two egg foams, add the powders and finally the melted
3	butter. Pour everything into a 60x40 pan and sprinkle with the "Cesarin"
type 00 white flour 100g	tomatoes. Cook the biscuit at 180° for about 12 minutes.
unsalted butter 125g	
Pomodori HG Cesarin 150g	
dextrose 50g	
cornstarch 50g	
dextrose 80g	
salt 8g	

#### **TUNA CREAM**

INGREDIENTS	PREPARATION
CREMA SNACK 200	9 Montare in planetaria la crema snack con il latte e la panna per circa 1
milk 400	g minuto. Nel frattempo frullare il tonno ed aggiungere alla crema di base
liquid cream 400	ng
Tuna 200	lg
salt	g

#### **TOMATOES JELLY**

INGREDIENTS		PREPARATION
tomato purée	250g	Heat a part of the tomato puree to dissolve the gelatine previously softened
gelatin powder or sheets 200 bloom	6g	in cold water. Add to the remaining puree and season
extra virgin olive oil	5g	
salt	1g	

## **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.