

Tomato tartare with yuzu and fresh herbs



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LÉONCE BLANC YUZU PURÉE



Bottle
500 g

Ingredients

(makes 10 portions)

Different varieties of tomato in different colours, red, yellow, green (zebra for example)	1,5 kg
Shallots	100 g
Red onion	100 g
Mustard	20 g
 Léonce Blanc yuzu purée	100 g
Fruity virgin olive oil	100 g
Fleur de sel	10 g
Freshly ground pepper	1 g
Basil	20 g
Chervil	20 g
Tarragon	10 g
Flat leaf parsley	10 g
Milk green chilli (or 1 pinch of Espelette chilli)	1

PREPARATION:

Fill a mixing bowl with very cold water.
Hull one of the tomato varieties.
Bring water to the boil in a large saucepan.
With a small pointed knife, remove the tomato stem.
At the other end of the tomato, make a small cross using the point of the knife without cutting too deep.
When the water is boiling, immerse the tomatoes in pairs in the water for 10 to 15 seconds.
Remove them and immediately put them in the cold water.
Refresh for 2 minutes and then drain.
Peel the tomatoes.
Cut them in half (hulled tomatoes and the others).
Remove the seeds.
Cut the tomatoes into 5mm cubes with a small knife.
Set aside.
Remove the leaves from the fresh herbs and finely chop. Set aside.
Peel and finely chop the red onion. Set aside.

PREPARE THE DRESSING:

Peel the shallots and finely chop.
Deseed the green chilli and finely chop.
In a jug, put the shallots, chilli, mustard, salt, pepper and the **Léonce Blanc yuzu purée**.
Use a hand blender to blend the dressing for 5 minutes until it is smooth.
Without stopping the blender, slowly add the olive oil.
Blend for 3 minutes then add the chopped herbs and blend for 1 minute to keep the herbs visible in the dressing. Taste and adjust the seasoning if required.

Assembly

Prepare the stainless steel rings for assembly. Put the diced tomatoes and finely chopped red onion in a mixing bowl. Delicately stir with a spoon and slowly add the dressing. (Keep some of the dressing for garnish). Fold everything carefully together. Taste and add more dressing if required. Put the stainless steel rings on chilled plates. Fill the rings with the tomato tartare, pressing down lightly with the back of a spoon. Remove the rings. Use a spoon to drizzle a ribbon of dressing around the tartare. Garnish with a few fresh herb leaves. Serve immediately.

