

TOMATO TARTAR CANAPÉ



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SERVES: 5

INGREDIENTS

1 pack of Jos Poell pastry CUPS (60g, 20 pieces) • 300g vine tomatoes • 20ml extra virgin olive oil • 40g red onion • 20g basil • 3g ground black pepper • 1 tsp Dijon mustard • 1 tsp lemon juice

PREPARATION

Remove the tomato stalks and make a small incision on the opposite side • Put water on to boil and blanch the tomatoes for 10 to 15 seconds • Remove and place in a recipient with cold water and ice • Remove the skins and cut into four, removing the seeds and inner flesh • Cut the four tomato petals into very small cubes and add to the finely chopped onion, the olive oil, the chopped basil, seasoning with salt and ground black pepper • Fill the pastry cases with the resulting mixture and decorate with a few lines of Dijon mustard