



Cherry tomato, goats' cheese
mousse, sourdough crouton
& lovage



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Serves 4

INGREDIENTS:

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|-----------------------------|------------------------------------|
| 160g plum tomatoes | 6ml white wine vinegar |
| 420g red cherry tomatoes | 50g sourdough (preferable day old) |
| 300g yellow cherry tomatoes | 140ml olive oil |
| 140g red onion | 80g lovage |
| 2g basil | 150g goats' cheese |
| 1 garlic clove | 10ml single cream |
| 1g sea salt | |

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METHOD:

1. Roughly chop the plum tomatoes, 120g red cherry tomato and 40g red onions. Place in a blender and add the basil and garlic. Blend well.
2. Pour blended mixture into a muslin-lined colander/chinois set over a bowl, place in fridge and allow liquid to drip through overnight. Season the resulting clear tomato water with the salt and vinegar.
3. Make a few pricks in the remaining plum tomato skins with a small knife. Blanch in boiling water for around 10 seconds or until the skins begin to split, remove and place in ice water. Once cold, peel the tomatoes. Cut the remaining red cherry tomatoes and yellow cherry tomatoes into a mixture of halves and quarters.
4. Very finely dice remaining 100g red onion and mix the tomatoes and red onion with the tomato water and allow to marinate for 1 hour at room temperature.
5. Preheat oven to 160°C. Slice the bread around 1mm thick, brush with olive oil and bake between two sheets of parchment paper with another baking tray on top for 5-7 minutes or until completely crisp. Transfer to kitchen paper to absorb excess oil.
6. Pick a few lovage leaves for garnish with and set aside until later. With the remaining lovage, blanch in salted boiling water for 10 secs, then refresh in ice water. Squeeze excess water out. Roughly chop before adding to a blender with 120g oil. Blend for 5 mins, then strain liquid through muslin cloth. Note - any excess lovage oil can be stored in the freezer and used later.
7. Remove all the rind from the goats' cheese and blend together with the single cream and 10ml water until completely smooth. Transfer to a piping bag.
8. To serve; place the tomatoes in the centre of the plate/bowl. Pipe some dots of goats' cheese in and around the tomatoes. Place 5 croutons and the lovage leaves in and around the tomatoes. Spoon over a little tomato water and a few drops of lovage oil.