



The Kitchen Café Takeaway

Tomato Consommé By Tom Kitchin

Prep time: 2 – 3 hours
Serves 4



Ingredients

1 tomato - diced
20 ripe tomatoes – cut into quarters
1 hand full of basil
2 cloves of garlic
1 spring onion – finely chopped
Muslin cloth

Method:

- In a large bowl toss the quartered tomatoes, basil and garlic together.
- Season with salt and pepper and set aside for ten minutes to infuse.
- After ten minutes, place in a blender and blend until completely smooth.
- Over a bowl, carefully pour the mixture into the muslin cloth.
- Tie the ends of the cloth together with string and hang, allowing the tomato juice to drip through.
- Leave for 2-3 hours and then place in the fridge to chill.

To Serve

Place the tomato juice in a bowl and add the diced tomato, basil and spring onions.

Wednesday lunchtime from 1315-1400

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