

# CREAM OF FRESH TOMATOES GARNISHED WITH ARTICHOKES, STRING BEANS AND WATERCRESS



## INGREDIENTS FOR 4 PORTIONS

- 400g Whole Sautéed Artichokes With Stems
- 120g string beans
- 50g watercress
- 30g extra virgin olive oil
- 3g salt and pepper

### for the fresh tomato sauce

- 20g extra virgin olive oil
- 5g salt and pepper
- 80g vine tomatoes

### for the vinaigrette

- 60g extra virgin olive oil
- 5g salt and pepper
- 20g red wine vinegar
- 1g red shallot

### for the garnish

- 5g extra virgin olive oil
- 1g basil
- 5g radishes

## METHOD

- Wash and cut the tomatoes into pieces, liquidise and push through a chinois to remove the skins.
- Emulsify the tomato purée in a liquidiser with the extra virgin olive oil and season with salt and pepper. Wash the watercress, dry and flatten the best sprigs.
- For the vinaigrette, dissolve the salt in the red wine vinegar, season with pepper and add the shallot and emulsify with the oil.
- Trim the beans to all the same length and blanch in salted water. Drain and while still hot, dress with the vinaigrette.
- Cut the artichokes into four segments. Warm in the microwave for 30 seconds.
- Pool the tomato sauce on the plates, putting the string beans at the top, the watercress in the middle and the artichokes around the edge.
- Garnish with slivers of radish and basil leaves and complete with a drizzle of extra virgin olive oil and traditional balsamic vinegar from Modena.

## PRODUCTS IN THIS RECIPE



**Whole Sautéed Artichokes With Stems**