

## Tomato Flan



**Preparation time:** 90 min

**Difficulty:** Medium

## Ingredients

- Basil: to taste
- Butter: to taste
- Egg: 1
- Fresh cream: 8.8 oz
- Parmigiano Reggiano: 1 oz
- Pepper: to taste
- Salt: to taste
- Stracciatella: 1.7 oz

## For this recipe we used:

Double Concentrated Tomato Paste 1.4 oz



## Preparation

**Tomatoes, but make them dessert! Our Double Concentrated Tomato Paste creates a delightful soufflé consistency without all of the work!**

Directions:

1. Thoroughly blend the cream, Parmigiano, tomato paste, the egg, salt and pepper.
2. Butter the oven moulds and fill them with the mix obtained.
3. Cook in a bain-marie at 203° for an hour.
4. Place on a dish, cover the flan with the burrata stracciatella and garnish with fresh basil.