

*The Slow and Ugly Tomato
Contest and Cooking Class 8/21/11
with Mark Williams*

Romanesco Sauce

1 cup toasted bread crumbs, see recipe below
½ cup blanched almonds
2 cloves garlic, minced
1 12-ounce jar roasted red peppers, drained and seeded
4 Italian tomatoes, fresh or from the can
2 tablespoons red wine vinegar
¼ cup extra virgin olive oil
1 tablespoon honey
¼ teaspoon cayenne pepper
1 teaspoon paprika
Kosher salt and freshly ground pepper to taste

1. Preheat oven to 350 degrees.
2. Spread almonds evenly over a cookie sheet. Make sure nuts are only one layer thick and centered on the sheet. Nuts on the edges of the sheet burn easily. You may use whole, slivered or sliced blanched almonds
3. Toast almonds for 8-10 minutes, stirring occasionally so they toast evenly. Allow to cool. Watch oven carefully when toasting almonds—they burn easily.
4. In a food processor coarse chop almonds.
5. Add toasted bread crumbs and garlic. Pulse to incorporate.
6. Add peppers, tomatoes, vinegar, olive oil, honey, cayenne pepper and paprika. Blend into a grainy paste.
7. Add salt and pepper. Pulse to incorporate.
8. Serves with *bruschetta*, toast or crackers.



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Tomato Aspic

Fresh tomatoes with celery and parsley in gelatin

Prep time: 15 min

Cook time: 5 min

Yield: 6-8 servings

Ingredients:

4 or 5 very ripe, medium tomatoes

1 envelope gelatin

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. freshly ground black pepper

Juice of $\frac{1}{2}$ lemon

$\frac{1}{2}$ tsp. Worcestershire sauce

2 tbsps. finely chopped parsley

1 tbsps. finely chopped celery leaves

Mayonnaise for garnish

Instructions:

Peel and core the tomatoes.

Cut them in half and press them into a measuring cup. You should have two cups of firmly packed tomatoes with their juice.

Spoon out about two tablespoons of the tomato juice into a small bowl. Add the gelatin and mix it well with the juice.

Put half the tomatoes and the gelatin into a medium saucepan and bring just to a boil, stirring until the gelatin is completely dissolved.

Remove the pan from the heat and add the remaining tomatoes, salt and pepper, lemon juice, Worcestershire, parsley and celery leaves. Stir to combine well.

Pour into a loaf pan or small mold. Cover with plastic wrap and refrigerate several hours or overnight.

Serve the aspic sliced with a scant teaspoon of mayonnaise as garnish.



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Pickled Shrimp and Vegetables

3 to 4 large lemons
2 cups white-wine vinegar
1/4 cup olive oil
3 tablespoons sugar
1/2 teaspoon dried hot red-pepper flakes
4 tablespoons kosher salt
4 tablespoons pickling spices (from a 2 1/2-oz jar)
2 tablespoons fennel seeds
3 large garlic cloves, minced
2 large Turkish bay leaves or 1 California
1 large fennel bulb (sometimes labeled "anise"; 1 lb), stalks discarded
3 large celery ribs, sliced diagonally (1/4 inch thick)
1 jumbo sweet onion such as Vidalia (1 lb), halved lengthwise and thinly sliced crosswise
3 lb large shrimp in shell (21 to 25 per lb), peeled, tail and first shell segment left intact, and deveined
1 cup chopped fresh flat-leaf parsley

Make marinade:

Finely grate 3 tablespoons lemon zest using small holes of a box grater, then squeeze 3/4 cup juice from lemons. Transfer zest and juice to a large bowl and add vinegar, oil, sugar, red-pepper flakes, 2 tablespoons kosher salt, 2 tablespoons pickling spices, 1 tablespoon fennel seeds, and two thirds of garlic, whisking until combined well.

Cook vegetables and shrimp:

Bring a 6- to 8-quart pot of water to a boil with remaining 2 tablespoons kosher salt, 2 tablespoons pickling spices, 1 tablespoon fennel seeds, remaining one third of garlic, and bay leaves.

Meanwhile, quarter fennel bulb lengthwise and cut crosswise into 1/4-inch-thick slices. Add sliced fennel to boiling water and cook, stirring occasionally, 3 minutes,



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then transfer with a slotted spoon to marinade. Return water to a boil, then add celery and cook, stirring occasionally, 1 minute. Transfer celery with a slotted spoon to marinade. Return water to a boil, then add onion and cook, stirring occasionally, 2 minutes. Transfer onion with a slotted spoon to marinade. Return water to a boil and cook shrimp, stirring occasionally, until just cooked through (no longer translucent inside), about 1 1/2 minutes, then transfer with a slotted spoon to marinade. Stir shrimp and vegetables until coated well.

When shrimp and vegetables have cooled to room temperature, transfer to a large airtight container and marinate, chilled, stirring once or twice, until shrimp is pickled and flavors have developed, at least 8 hours. Season with salt and pepper and transfer shrimp and vegetables to a platter with a slotted spoon and drizzle shrimp with some of marinade. Stir in parsley just before serving.

Cooks' Note:

Shrimp and vegetables can be marinated up to 2 days.

*Gourmet
July 2006*

Gina Marie Miraglia Eriquez



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Tomato, Basil, and Ricotta Gelati

Tomato gelato:

2 pounds medium-size deep-red ripe tomatoes (such as Early Girl), halved, seeded, cored, coarsely chopped

1 cup chilled Simple Syrup Pinch of coarse kosher salt

Basil gelato:

1 1/2 cups Simple Syrup

3 cups fresh basil leaves (slightly packed; about 2 ounces)

6 tablespoons water

Ricotta gelato:

2 cups fresh whole-milk ricotta cheese (about 16 ounces)

1/4 cup whole milk

3/4 cup chilled Simple Syrup

Garnish:

1 cup sugar

1/3 cup water

12 small cherry tomatoes (such as Sweet 100s) or teardrop tomatoes

Vegetable oil (for frying)

12 fresh basil leaves

For tomato gelato:

Puree tomatoes in processor until smooth. Strain through fine sieve, pressing on solids to release enough tomato puree to measure 2 cups. Discard any remaining puree and solids in strainer. Add 1 cup chilled Simple Syrup and pinch of coarse kosher salt to strained tomato puree; stir to blend.

Transfer tomato mixture to ice cream maker and process according to manufacturer's instructions. Transfer gelato to container; cover and freeze until firm, about 3 hours. DO AHEAD: *Can be made 2 days ahead. Keep frozen.*



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For basil gelato:

Bring 1 1/2 cups Simple Syrup to simmer in small saucepan. Remove from heat; add 3 cups basil leaves to syrup and stir until wilted. Transfer basil mixture to bowl and refrigerate until cold, about 2 hours. Puree basil mixture and 6 tablespoons water in blender until smooth.

Transfer basil mixture to ice cream maker and process according to manufacturer's instructions. Transfer gelato to container; cover and freeze until firm, about 3 hours. DO AHEAD: *Can be made 2 days ahead. Keep frozen.*

For ricotta gelato:

Combine ricotta cheese and milk in processor; puree until smooth. Add 3/4 cup Simple Syrup and process until blended and smooth.

Transfer ricotta mixture to ice cream maker and process according to manufacturer's instructions. Transfer gelato to container; cover and freeze until firm, about 3 hours. DO AHEAD: *Can be made 2 days ahead. Keep frozen.*

For garnish:

Stir 1 cup sugar and 1/3 cup water in heavy small saucepan over medium heat until sugar dissolves. Increase heat and boil without stirring until color is medium amber (not deep amber), occasionally brushing down sides of pan with pastry brush dipped in water and swirling pan, about 7 minutes. Remove pan from heat. Gently drop tomatoes into hot caramel syrup, tilting pan to coat. Using fork, quickly lift out tomatoes and transfer to sheet of foil. Cool tomatoes completely. DO AHEAD: *Candied cherry tomatoes can be made 5 hours ahead. Let stand at room temperature.*

Pour enough vegetable oil into heavy small saucepan to reach depth of 1 inch. Attach deep-fry thermometer to side of saucepan. Heat oil over medium heat to 350°F. Add basil leaves and fry just until translucent, about 2 minutes. Using slotted spoon, transfer basil to paper towels to drain. DO AHEAD: *Can be made 5 hours ahead. Let stand at room temperature.*

Using 1- to 1 1/2-inch ice cream scoop, spoon out 1 scoop of each gelato into shallow bowls or glasses. Garnish with candied cherry tomatoes and fried basil leaves and serve.

*Bon Appétit
September 2007
Sal Marino*



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