
TOMATO CAKE

CARDAMOM KETCHUP, PEPPERED GOAT CHEESE



Serves: 4 Guests • Skill Level: Moderate • Time: 6 hours

Ingredients

Tomato Cake

12 plum tomatoes
1/3 cup tomato ketchup
1 tsp. ground cardamom
1/2 tsp. ground black pepper

Dressing

1/3 cup olive oil
1 tsp. dijon mustard
1/2 lemon, juiced

Goat Cheese

1/2 cup goat cheese
1/3 cup whipping cream
1/4 lemon, juiced

Garnish

3 shallots, sliced into rings
and halved
1 tbsp. picked curly parsley
1/2 tsp. ground black pepper

For the Tomato Cake

Make an incision in the top and base of each tomato. Blanch in boiling salted water for 2 minutes until the skin starts to loosen. Then submerge in salted ice water. Then peel the skin off each tomato, cut into quarters and remove the seeds. Season the tomato quarters with salt and pepper. Layer 1/4 of the tomatoes in a 2-inch ring, adding a half teaspoon of tomato ketchup mixed with the ground cardamom between each layer. Work your way to the top of the ring and layer 2 cm over the top; cover with plastic wrap and place onto a plate. Add another plate on top, placing a couple cans over the top plate to add weight to the "press." Refrigerate at least 5 hours.

For the Dressing

Place all the ingredients into a bowl and whisk together.

For the Goat Cheese

Mix all the ingredients together.

Assembly

Remove any of the tomato that has been pressed out over the side of the ring with a knife. Press the tomato cake into the center of the plate, layer the shallots around, spoon the dressing onto the shallots and garnish with the picked parsley. Top the cake with a quenelle of goat cheese and sprinkle with ground black pepper.