

Tomato Vierge

Ingredients

200 g Tomatoes (Cut into quarters)
2 Basil Leafs (Large)
20 g Vinegar, Aged Sherry
3 g Salt (Kosher)
2 g Xanthan Gum
400 g Canola Oil
1 clv Garlic

Instructions

Combine all ingredients except for oil in a blender.

Blend on high for about 30-45 seconds. Use blender auguer to press tomatoes into blender blade to get the puree going.

Drop blender speed down to medium-low, and start to slowly stream in canola oil, forming an emulsion.

As the vierge starts to thicken, slowly work the blender speed up to the highest setting.

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When the hole in the vortex formed by the blender shrinks to the size of a nickel, shut off the blender blade. You should see one or two large air bubbles break the surface of the emulsion. If a bunch of tiny air bubbles break the surface instead, then your emulsion is broken and you'll need to start over.

Taste vierge for balance and flavor; sometimes the sauce will taste a little sour from acid present in the tomatoes and sherry vinegar. A small pinch of sugar will counteract this, although usually salt and freshly ground pepper are all you'll need to add.

Push finished vierge through a chinois and chill

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in an airtight container. Keeps for up to five days.
