

## TIRAMISU OF TOMATO STURIA CAVIAR, SEA URCHIN, GOLDEN LEAF



0 made it | 0 reviews



Ferdy Iman Harefa



Fandy Wijaya Adi

Overlooking the breathtaking seaside, Sherton Bali Kuta is known for its iconic hospitality, fabulous dining experiences and serene relaxation. This beautiful hotel is located at the very heart of Kuta, just steps away from the city's myriad attractions. Represented by Fandy Wijaya Adi & Ferdy Iman Harefa.

- Sub Category Name  
Combo  
Main Courses
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Used Teas



t-Series Italian  
Almond Tea



## Ingredients

### TIRAMISU OF TOMATO STURIA CAVIAR, SEA URCHIN, GOLDEN LEAF

#### Tomato Infusion

- 1kg fresh tomato cut Into 6 pieces
- 40g Lemongrass, white part only and bruised
- 2 Packs Dilmah Italian Almond Tea
- 10g salt
- 10g sugar

#### Tomato Sponge

- 6 Pcs egg yolk
- 15g sugar
- 100ml water
- 40g maple syrup
- 160g all purpose flour
- 6 Pcs egg whites
- 25g sugar
- 50g sundried tomato, chopped finely
- 10g basil leaves, chopped finely
- Salt to Taste

#### Tiramisu Mousse

- 300g cream cheese
- 10g salt
- 100g mascarpone cheese
- 10g sugar
- 2 pcs egg yolk
- 100g whipping cream
- 100g tomato meat from tomato infusion
- 20g sturia caviar
- 50g sea urchin
- 5g golden leaf

## Methods and Directions

### TIRAMISU OF TOMATO STURIA CAVIAR, SEA URCHIN, GOLDEN LEAF

#### Tomato Infusion



- Place all the ingredients in a stainless bowl.
- Double wrap with plastic wrap.
- Cook in a bain Marie for 2 hours.
- Take off from heat and rest for 30 minutes.
- Strain the water with a fine sieve and keep the tomato water in a chiller.
- Chop the meat and keep aside for tiramisu mousse.

### **Tomato Sponge**

- Mix egg yolk and sugar until fluffy.
- Add water, maple syrup, flour and salt.
- Mix until well combined.
- Meanwhile, process meringue with the egg whites and sugar.
- Combine the meringue with the batter.
- Add the chopped sundried tomato and basil. Mix well.
- Place on the baking tray.
- Oven at 180C for 12 minutes

### **Tiramisu Mousse**

- Soak gelatine leaves in cold water until soft.
- Mix cream cheese, salt and chopped tomato from tomato infusion until well combined.
- Strain with fine sieve.
- In a separate bowl, mix egg yolks and sugar until fluffy.
- Add the strained cream cheese, mascarpone and whipping cream. Mix well.
- Add gelatin leaves into the mixture. Keep chilled.
- Process like tiramisu layer. Keep chilled.
- Serve the tomato tiramisu with sea urchin, sturia caviar and golden leaf.