

World Gourmet Summit 2003

Culinary Masterclasses

The Cuisine of

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Wynn Resorts, Macau

Heirloom Tomato Consommé, Cippolini Onion, Aged Parmesan Tart



Serves 4

Ingredients

Consommé :

- 500g ripe heirloom tomatoes
- 500g cherry tomatoes
- 800g cucumber
- 600g red pepper
- 100g garlic, peeled
- 100g tomato ketchup
- 100ml raspberry vinegar
- 100ml tomato juice
- 100g fresh basil
- 150g castor sugar
- sea salt and cracked black peppercorns

Cippolini onions :

- 6 medium-sized Cippolini onions, skin and root
- 4 on
- 2 Verbana tea bags
- 3 garlic cloves, crushed
- 2 tarragon stalks, chopped
- 150ml shallots, sliced
- 100ml port
- 15 sauterne
- 300g ripe plum tomatoes, cut into quarters
- 150g shallots, finely diced, divided
- 100g sherry vinegar
- brown sugar
- sea salt and cracked white peppercorns, to taste

Tarts :

- 1 puff pastry sheet, 3-mm thick
- 1 green apple
- 50g aged parmesan, shaved

Lemon oil :

- 300ml canola oil
- 5 lemongrass sticks, thinly sliced
- 15 lemons, divided

Salad :

- 50g yellow frisee
- 150ml chives, chopped

Garnish :

- 100g basil, julienne
- 100g sliced hazelnuts, roasted

Method

For the consommé: Mix and then blend all ingredients together into a fine puree. Taste and adjust seasoning if necessary. Hang overnight in a double cheesecloth to extract the clear essence from the pulp.

For the onions: *Sauté* the shallots and garlic till golden brown. Add port and sauterne. Reduce by one third. Add tea bags, tarragon and onions and braise with lid on until cooked, but not too soft. Leave to cool. Then remove the onions from the liquid, core them and remove the skin. Leave them to air-dry for 2 – 3 hours, then scoop out the center to make them hollow.

Season the tomato quarters with sea salt and cracked white pepper. Oven-dry at a low temperature for 3 – 4 hours. Meanwhile, in a pot, cover about 250g of the diced shallots with sherry vinegar and add some brown sugar. Cook and reduce until all liquid has evaporated and the shallots are transparent. Cool and set aside. Once tomatoes are dried, cool and slice thinly, then mix with the cooked shallots, salt, pepper and chopped tarragon. Stuff this mixture into the hollowed onion and set aside.

For the tarts: Cut the pastry sheets into 2-½" rounds. Peel and very thinly slice the apple into the appropriate size to fit onto the tart. Add shavings of parmesan cheese over the apple, season with cracked black pepper and bake in a hot oven.

For the lemon oil: Peel 5 lemons and mix the rinds with the canola oil. Leave to infuse in a warm place for at least 24 hours. Then pass the oil through a fine *chinoise* and mix with the finely grated zest of the remaining lemons.

For the salad: Toss the *frisee* with some lemon oil, chopped chives, the remaining *brunoise* shallots, salt and pepper.

Serving

Re-heat the *consommé* and onion. Place the onion in the middle of the plate with the warm tart on top and the tossed *frisee* on top of that. Sprinkle around the julienne of basil and sliced hazelnuts. Pour *consommé* around and drizzle with some lemon oil. Serve immediately.