



RAWGUST CONSOMMÉ

Following on from last week's raw cuisine delight, we're serving up another delicious offering courtesy of Karma Salford Hall Chef James Woodhams - in the shape of this heady and fresh consommé that packs a double punch of tomato deliciousness and of course if you can't find Isle of Wight tomatoes, replace with the heritage tomato of your choice...

Isle of Wight Heritage Tomatoes & Tomato Consommé

Ingredients:

- 2kg - ripe red tomatoes, chopped
- 2 shallots, roughly chopped
- 1 clove - garlic, chopped
- ½ tsp - Tabasco sauce
- 1 tbsp - Worcestershire sauce
- Handful of basil leaves
- Maldon sea salt
- Extra virgin olive oil
- 12 mixed Isle of Wight heritage tomatoes

Method:

- Put the chopped red tomatoes, shallots, garlic, Tabasco and Worcestershire sauce into a food processor or blender and blitz for 10 seconds. It should be broken up, not pureed. Then taste and season with salt flakes.
- Line a colander with a piece of muslin cloth, then suspend over a large bowl. Pour the tomato mixture into the muslin and leave for at least 4 hours dripping into the bowl. Don't squeeze the tomatoes.
- Once you've collected your consommé, serve in bowls with roughly cut chunks of the heritage tomatoes, and torn basil leaves.