Tomato flan



Preparation time: 90 min
Difficulty: Medium

Ingredients

- Basil: to taste
- Butter: to taste
- Egg: 1
- Fresh cream: 250 g
- Parmigiano Reggiano: 30 gr
- Pepper: to taste
- Salt: to taste
- Stracciatella: 50 g

Preparation

1. Thoroughly blend the cream, Parmigiano, **tomato paste**, the egg, salt and pepper.
2. Butter the oven moulds and fill them with the mix obtained.
3. Cook in a bain-marie at 95° for an hour.
4. Place on a dish, cover the flan with the burrata stracciatella and garnish with fresh basil.

For this recipe we used:

Strained Tomatoes 40 g

