

## Tomato flan



**Time:** 90 min.

**Difficulty:** Medium

### Ingredients (2 people)

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- Tomato Paste 125g 40 g
- 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

**For this recipe we used:**



## 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.