



LIGHT TOMATO BROTH WITH RUTHERFORD VEGETABLES

Serving Size: 10 People

Large Vine Ripe Tomatoes, 10 each
Shallots (large dice), 3 each
Garlic (peeled), 3 cloves
Fleur de Sel, 4 tbsp.
Basil Leaves, 8 each
Black Pepper Corns, 1 tsp.
Peeled English Peas, 1 cup
Minced Shallots, 3 each
Sesame Seed Oil, 4 tsp.

In a large sauté pan sweat shallot in a minimal amount of Peju olive oil. Add the chopped tomatoes, garlic, salt, basil leaves and black pepper. In a large cheese cloth place tomatoes in and tie up and place in a refrigerator and let sit over night. The next day discard the tomatoes in cheese cloth and save the juice. Season the broth to taste. Add a ladle to a small bowl, and then add vegetables and served chilled.