

FRESH FLORIDA TOMATO GRANITA WITH BASIL SYRUP

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Winning entry in 2003 Florida Tomato Committee Recipe Contest

Ingredients

Fully ripened medium-sized fresh
Florida tomatoes

Honey

Sugar

Ground black pepper

Balsamic vinegar

Salt

Fresh basil leaves

Light corn syrup

Quantity

3 pounds (about 7)

2 tablespoons

2 tablespoons

1 teaspoon

1 teaspoon

1/4 teaspoon

1/4 cup packed

1/3 cup



1. To prepare tomato shells: Halve 3 tomatoes crosswise; scoop out pulp and set aside. Set tomato shells in a baking pan; cover and freeze.
2. To prepare Fresh Tomato Granita: Remove seeds from the reserved tomato pulp; place in a bowl. Blanch, peel, seed, and coarsely chop remaining tomatoes; add to prepared tomatoes (makes about 3 cups).
3. Place tomatoes in a food processor container fitted with a wing blade. Add honey, sugar, pepper, vinegar, and salt; process mixture until smooth. Transfer to a freezer container; cover and freeze until firm, 6 to 8 hours; stir occasionally with a fork to break up ice crystals.
4. To make Basil Syrup: Blanch and drain basil leaves. In a blender or small food processor container, combine with corn syrup; process until smooth. Set mixture aside to infuse for about 30 minutes; strain and refrigerate until ready to serve.
5. To serve: Scoop granita into frozen tomato shells. Place each filled tomato on a chilled dessert plate. Top with a drizzle of basil syrup. If desired, sprinkle with black pepper and garnish with a basil sprig.

YIELD: 6 portions