

CAPRESE TOMATO DASHI CONSOMMÉ

Italy Meets Japan. Fresh. Clean. Umami.



A gourmet twist on the classic Italian Caprese, built around the iconic red, white and green of tomato, mozzarella and basil. Sweet heirloom tomatoes are lightly charred, paired with creamy mozzarella and a silky basil emulsion, then finished tableside with a crystal-clear tomato and Japanese dashi consommé. Bonito, kombu and shiitake bring serious depth and umami while keeping the dish beautifully fresh. Caprese — taken to the next level.

PREP

45 min

COOK

20 min

TOTAL

65 min

SERVES

4

DIFFICULTY

Advanced

INGREDIENTS

- 200g heirloom tomatoes
- 1 tsp caster sugar
- ½ tsp Maldon sea salt
- 1 tsp white wine vinegar
- 1 tsp rapeseed oil
- For the Basil Emulsion
- 150ml vegetable oil
- 150g fresh basil
- 1 egg yolk
- 1 tbsp white wine vinegar
- Pinch of salt
- For the Tomato Water
- 300g San Marzano tomatoes
- 20g fresh basil
- 1 garlic clove
- 5g caster sugar
- 3g vinegar
- 3g salt
- For the Dashi
- 10g kombu
- 250ml water
- 25g shiitake mushrooms

- 12g bonito flakes
- 4g mirin
- 3g soy sauce
- For the Garnish
- 100g mozzarella
- Edible flowers
- Thai basil micro cress
- Pea shoots

METHOD

- 01** Make the Tomato Water — The Day Before
- 02** Place the San Marzano tomatoes, basil, garlic, sugar, vinegar and salt into a blender and blitz into a loose purée.
- 03** Pour the mixture into a muslin cloth suspended over a bowl.
- 04** Place in the fridge and allow the clear tomato water to slowly drip through overnight.
- 05** Do not squeeze the muslin, as this can make the tomato water cloudy.
- 06** The following day, measure the strained tomato water and discard the remaining pulp.
- 07** MAKE THE DASHI: Place the kombu into a saucepan with 250ml water and allow it to soften for a few minutes.
- 08** Place over a low heat and add the shiitake mushrooms.
- 09** Slowly heat to approximately 90°C, skimming away any residue that rises to the surface.
- 10** Remove the kombu before the liquid boils to prevent bitterness.
- 11** Add the bonito flakes and immediately remove the saucepan from the heat.
- 12** Leave for approximately 30 seconds, then carefully strain through clean muslin into another pan.
- 13** Allow to cool before stirring in the mirin and soy sauce.
- 14** Combine the cooled dashi with the strained tomato water.
- 15** Taste and adjust the balance if necessary, then reserve until serving.
- 16** Prepare the Heirloom Tomatoes
- 17** Bring a saucepan of water to the boil and prepare a separate bowl of iced water.
- 18** Blanch the heirloom tomatoes for approximately 30–60 seconds.
- 19** Immediately transfer them into the iced water.
- 20** Once chilled, carefully peel away the loosened skins.
- 21** Place the peeled tomatoes into a bowl with the sugar, Maldon sea salt, white wine vinegar and rapeseed oil.
- 22** Gently mix and leave to marinate at room temperature for at least 1 hour.
- 23** MAKE THE BASIL OIL: Place the vegetable oil in the fridge while preparing the basil.

- 24 Bring a saucepan of water to the boil and prepare a bowl of iced water.
- 25 Blanch the basil for approximately 10 seconds, then immediately transfer it into the iced water.
- 26 Once completely cold, drain and gently squeeze out as much excess water as possible.
- 27 Place the basil into a blender with the chilled vegetable oil.
- 28 Blend thoroughly until intensely green.
- 29 Pass through a cheesecloth-lined fine sieve, gently pressing to extract the basil oil.
- 30 MAKE THE BASIL EMULSION: Place the egg yolk, white wine vinegar and a pinch of salt into a clean blender.
- 31 Blend until pale and slightly fluffy.
- 32 With the blender running, slowly pour in the basil oil in a thin, steady stream.
- 33 Continue until you have a thick, glossy and creamy green emulsion.
- 34 Refrigerate until needed.
- 35 ASSEMBLE THE DISH: Lightly blacken the outside of the marinated heirloom tomatoes with a blowtorch.
- 36 Cut the tomatoes into wedges and arrange them in the centre of each bowl.
- 37 Add the mozzarella around and between the tomatoes.
- 38 Dot or pipe the basil emulsion around the plate.
- 39 Finish with edible flowers, Thai basil micro cress and pea shoots.
- 40 Serve the tomato dashi consommé separately and pour it around the tomatoes at the table.

PUNK CHEF TIP

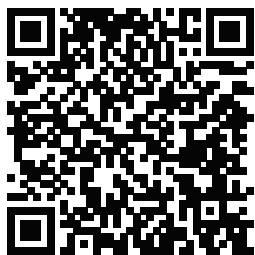
Clarity is everything with the consommé. Let gravity do the work. Don't squeeze the tomato pulp through the muslin or you'll push solids into that beautiful clear tomato water. And don't boil your kombu — gentle heat gives you clean umami without the bitterness.

DIETARY INFORMATION

Allergens: Fish (Bonito flakes) / Egg / Soya / Sulphites

Dietary: Pescatarian

KEEP COOKING



SCAN TO VIEW THIS RECIPE ONLINE

<https://www.punkchef.co.uk/recipes/caprese-tomato-dashi-consomm>