

## Tomato Granita with Basil Syrup



### *Tomato Granita*

*Yield: 6 portions*

### **Ingredients**

3 Lb./1.4 kg ripe tomatoes (about 7 medium)  
2 Tb. Honey  
2 Tb. Sugar  
1 tsp. Black pepper  
1 tsp. Balsamic vinegar  
¼ tsp. Salt  
¼ Cup (packed) fresh basil leaves  
1/3 Cup Light corn syrup

### *To Prepare Tomato Shells*

1. Halve 3 tomatoes crosswise; scoop out pulp and set aside
2. Set tomato shells in a baking pan; cover and freeze

### *To Prepare Fresh Tomato Granita*

1. Remove seeds from the reserved tomato pulp; place in a bowl
2. 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
4. Add honey, sugar, pepper, vinegar, and salt; process mixture until smooth

5. Transfer to a freezer container; cover and freeze until firm, 6 to 8 hours; stir occasionally with a fork to break up ice crystals

### ***To Make Basil Syrup***

1. Blanch and drain basil leaves
2. In a blender or small food processor container, combine with corn syrup; process until smooth
3. Set mixture aside to infuse for about 30 minutes; strain and refrigerate until ready to serve

### ***To Serve***

1. Scoop granita into frozen tomato shells
2. Place each filled tomato on a chilled dessert plate
3. Top with a drizzle of basil syrup, and if desired sprinkle with black pepper and garnish with a basil sprig

## **Corn Ice Cream with Salted Caramel and Toasted Peanuts**

This ice cream is also delicious with the blueberry compote and can be paired with blueberry or strawberry shortcakes

### **Ingredients**

4 ears of corn, kernels removed, cobs reserved  
2 C/475 ml Heavy cream  
2 C/475 Whole milk  
 $\frac{3}{4}$  C/170 g Sugar  
1 tsp kosher Salt  
9 large Egg yolks  
1 tsp Vanilla extract

### ***To Prepare the Ice Cream***

1. Remove kernels off cob and then cut cobs in half
2. In a large saucepan, add kernels and cob halves, add cream, milk,  $\frac{1}{2}$  C/110 g sugar and salt
3. Heat the mixture almost to the boiling point (but do not boil)
4. Let cool with the cobs in the mixture to steep for 2-3 hours, discard cobs
5. Working in batches, puree corn mixture in blender until smooth
6. When all the mixture is pureed, return to a saucepan and bring back to a simmer over medium heat, remove from stove
7. In a bowl, whisk egg yolks and remaining  $\frac{1}{4}$  C/60 g sugar together

8. Temper egg yolks by whisking 1 C/240 ml of the corn puree into egg yolks and sugar, then add it back to the saucepan of corn puree
9. Place the saucepan back on the stove and cook over medium low heat, whisking constantly until custard thickens and coats the back of a wooden spoon
10. Strain the custard through a sieve, pressing down on the solids to extract all of the liquid; discard solids.
11. Place the corn custard in an ice bath and refrigerate for at least 2 hours or overnight.
12. Pour mixture in an ice cream maker according to manufacturer's instructions; freeze until firm, at least 3 hours or overnight
13. Serve with caramel cream and chopped toasted peanuts

## **Salted Caramel**

Yield: About 1 Cup/240 ml

### **Ingredients**

¼ C/60 g Sugar  
2 T/60 ml Water  
1 C/240 ml Heavy cream  
½ tsp Flaked sea salt

### ***To Prepare the Salted Caramel***

1. Add sugar and water to a medium-size saucepan and cook over medium heat until the syrup turns golden
2. Immediately remove it from the heat and slowly add the cream; be careful because the mixture will spatter
3. Return to a medium heat and continue stir while cooking until the mixture is smooth.
4. Strain into a heat proof bowl and add salt, stir and then chill

## **White Peach and Grape Sangria**

Yield: 5 cups/1.2 ml

### **Ingredients**

1 - 750 ml bottle Dry white wine  
¾ cup/180 ml Peach flavored vodka  
6 Tb. Frozen lemonade concentrate, thawed  
¼ cup/60 g White sugar  
1 lb./450 g Peaches, regular, donut or white varieties, pitted and sliced  
¾ cup Red seedless grapes, halved  
¾ cup Green seedless grapes, halved

### *To Prepare the Sangria*

1. In a large pitcher, combine dry white wine, peach vodka, lemonade concentrate and sugar
2. Stir until sugar is dissolved
3. Add sliced peaches, and the red and green grapes
4. Refrigerate sangria until well chilled, at least 2 hours, or overnight to blend flavors
5. Serve over ice and use a slotted spoon to include sliced peaches and grapes with each serving