

Crafted  
*Passion.*  
by Gérard Dubois



# MOZZARELLA & POMME D'AMOUR

## Recipes

### Tomato Cone

- 400 g milk
- 250 g cake flour
- 80 g sugar
- 30 g almond powder
- 10 g salt
- 30 g cocoa butter
- 10 g sundried tomato
- 70 g tomato paste
- 30 g onion powder
- pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when golden brown and still warm.

### Tomato-Mozzarella

- 100 g mozzarella di buffalo
- 4 cherry tomatoes, blanched and peeled
- truffle salt, pepper to taste

Slice the mozzarella and place on a greased baking tray. Place under a salamander and melt until it is pliable. Season the cherry tomatoes and place in the center of the warm cheese. Fold the cheese over to cover the cherry tomatoes, season with truffle salt. Brush the cheese with olive oil and add black pepper.

### Basil Mousse

- 40 g fresh basil
- 40 g whipped cream
- 20 g ricotta cheese
- 20 g chopped onion
- 1 soaked gelatin leaf
- salt, pepper to taste

Sauté the onions until soft and let cool. Blend the basil, ricotta, cooked onions and gelatin. Fold in the whipped cream and season. Refrigerate for 30 minutes before using.



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