

Aspic Tomatoes by Chef Lia:

1 large onion
salt
pepper
basil
600 grams of tomato paste
2 leaves of gelatine



1. Fry the onion and add the tomato paste, salt, pepper and basil.
2. Boil until the sauce is quite thick.
3. Put 2 leaves of gelatine in cold water, squeeze them and let them melt and then stir into the sauce.
4. Pour the sauce into small pudding moulds and place in refrigerator for 4 to 5 hours

And then Buon Appetito!

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Table