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HACO swiss

Desserts

The perfect end to a great meal is a heavenly dessert.

Tomato & Bell Pepper Sorbet With Olive & Chunky Tomato Compote

Serves 4

Tomato & Bell Pepper Sorbet

40g	Haco Tomato Cream Soup
500ml	cold water
40g	red bell peppers, roasted and peeled
20ml	olive oil
4	basil leaves
	Tabasco sauce, to taste
	Salt and freshly ground pepper, to taste

Chunky Tomato Compote

15g	Haco Tomato Sauce
100ml	cold water
4	cherry tomatoes, diced
4	green olives, for garnishing
8	chive sprigs, for garnishing
4	deep-fried basil leaves, for garnishing

- For the tomato & bell pepper sorbet: Heat the **Haco Tomato Cream Soup** and 500ml cold water in a saucepan and bring liquid to a boil, stirring constantly. Reduce heat and simmer for about 5 minutes, stirring occasionally. Add in the roasted red bell peppers, olive oil, basil leaves and Tabasco sauce and season with salt and freshly ground pepper. Mix well. Remove saucepan from the heat and pour the mixture into a food processor and pulse until smooth. Set aside to cool to room temperature, and then freeze the mixture for about 8 hours.
- For the chunky tomato compote: Mix the **Haco Tomato Sauce** and 100ml cold water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 5 minutes, stirring occasionally. Add in the diced cherry tomatoes and simmer for another 8 minutes. Remove saucepan from the heat and set aside to cool.
- To serve: Place the chunky tomato compote into each martini glass and top with a scoop of tomato and red bell pepper sorbet. Garnish with green olives, chive sprigs and a deep-fried basil leaf.