MORRIS INN
CULINARY ACADEMY

TOMATO AND BASIL FONDUE

INGREDIENTS

1/2 medium shallot, small dice
2 each cloves of garlic, minced
4 cups whole tomatoes in juice

1/3 cup fresh basil leaves, chopped
1/2 cup heavy cream
1/4 teaspoon salt
1/4 teaspoon cracked black pepper
4 ounces cream cheese, softened

PREPARATION

Saute shallot and garlic gently until translucent. Add tomatoes and cook three minutes.

Put in blender, puree. Slowly add the heavy cream and basil, When smooth put in fondue pot, add cream cheese and season. Stir until cheese is fully incorporated, and serve.

NOTES: