



Serves 2



Aperitif



60 min



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Ingredients

- 500g cherry tomatoes
- 1 bunch of fresh basil
- 400ml milk
- 60g Gruyère AOP, finely grated
- 3g agar-agar
- 2 egg whites



Preparation

Marshmallow :

Bring the milk, 30g of the Gruyère AOP and the agar-agar to the boil for 1 minute.

Pass through a sieve and leave to cool. Before the agar-agar solidifies, add the egg whites which have been beaten until stiff.

Spread the marshmallow on a lined baking sheet and let it solidify for 4 hours in the fridge. Then cut into squares and roll in the remaining grated Gruyère AOP.

Arrange the cherry tomatoes around the marshmallows and garnish with the finely chopped basil.