



Tomato Concassé

Makes about 1 1/4 cups

- 1 pound ripe red tomatoes
- Kosher salt
- 1 tsp minced fresh basil
- Black pepper in a mill

Peel the tomatoes by placing them, one at a time, on the tines of a long fork and holding them over a gas flame or hot electric burner, rotating the fork constantly so that the skins sear evenly. Each tomato will need just 5 to 15 seconds over the heat. Let the tomatoes cool until you can handle them easily. Use your fingers to remove the skins. Cut out the stem core, cut each tomato in half horizontally, and squeeze out the seeds and gel. Chop the tomatoes until they are nearly reduced to a pulp and transfer the pulp to a strainer lined with cheesecloth and let drain for 20 minutes. Reserve the liquid for another use, put the tomato pulp in a small bowl, stir in the basil, and season with salt and pepper. Set aside, covered, until ready to use.