



BLT with Tomato Confit and Aioli pt1

This delightful adaptation on a classic BLT showcases the incredible results achieved when foods, particularly meats, are precisely and expertly cooked in the sous-vide mode. Served as an elegant appetizer, each mouthful bursts with great flavor and texture. Chef Bradley of the only three-Star Michelin restaurant in Southern California, celebrates regional ingredients and provides this impressive recipe which you can recreate with produce and meat in your local area. The bacon trimmings can be added to soups, stews or to scrambled eggs or quiche later so nothing is wasted.

For the sous-vide bacon:

1lb (455g) slab bacon (not sliced)
16 Feuille de Brick pastry sheets (available online)
1 egg white
Canola oil for searing

For the tomato confit:

3 ripe Roma tomatoes
2 large garlic cloves, peeled and degermed
Extra virgin olive oil
Pinch sea salt
Pinch sugar

Chef William Bradley
Addison, San Diego

Dinnerware by Hering Berlin, www.heringberlin.com

Gaggenau Appliances: Combi-steam oven, convection oven, vacuuming drawer, induction or gas cooktop
Makes: 12 pieces

For the sous-vide bacon:

Heat the Combi-steam oven in the Sous-Vide mode to 147° F.

Vacuum seal the slab bacon, vacuum seal level 3, heat seal level 3.

Lay the bag flat in the perforated oven pan and place in the steam oven for 8 - 12 hours.

Remove and refrigerate until ready to continue with the recipe.

For the tomato confit:

Heat the Combi-steam oven in the Steam mode 212° F + 100% Humidity or bring a pot of water to boil. Prepare an ice bath.

Score a shallow X on the top of each tomato and place in the perforated pan in the steam oven for 1 - 2 minutes until the skin begins to peel back or immerse the tomatoes in boiling water for 10 seconds. Transfer to a bowl nestled in the ice to cool.

Heat the Convection oven in the Convection mode 200° F.

Remove the tomato skins, cut each tomato into quarters lengthwise and remove the seeds. Place the quartered tomatoes on a rimmed baking sheet or the blue oven tray and season liberally with olive oil, salt and sugar (if needed). Carefully slice the garlic into paper thin slices and place one on each tomato petal. Bake for 1 hour then flip the petals and continue to cook until tender and dehydrated without becoming crisp or colored.

When cooled, submerge the tomatoes in oil and store in the refrigerator until ready to use.

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GAGGENAU

BLT with Tomato Confit and Aioli pt2

For the aioli:

4 garlic cloves, peeled and degermed
1 cup (240g) canola oil
1 egg yolk
Juice, ½ lemon
Micro greens for serving

For the aioli:

Add the garlic and oil to a small saucepan, heat slowly until just warm, then turn off the heat and cool the oil completely with the garlic inside. When cooled, strain the oil and set aside, can be made a day in advance.

The aioli can be made with a stick blender or a whisk.

Combine the egg yolk with 1 tbsp lemon juice and a pinch of salt, slowly drizzle the garlic oil into the mixture, whisking all the time to emulsify the oil. If the aioli gets too thick it can be thinned with a few drops of water. The prepared aioli can be stored in an airtight container in the refrigerator and more lemon juice can be added to taste before serving.

To serve the BLT's, cut the bacon into 1 ½" x 1 ½" long strips. Place a sheet of the feuille de brick on a cutting board. Wrap the dough tightly around the bacon strip, then wrap with another sheet of pastry, trim the excess and brush the edge with egg white to seal.

Heat a skillet over moderate heat, level 7 Induction and level 7 Gas cooktops, add the canola oil and sear the wrapped bacon on all sides until golden and crispy. Rest for a few minutes, then cut each strip into 1" portions with a serrated knife. Garnish with a small dollop of the aioli, a rolled slice of tomato confit and a leaf of microgreens.