

## Tomato Onion Panna Cotta

### Ingredients:

1 ounce sun-dried tomatoes  
2 tablespoons butter  
2 cloves garlic, minced  
1/2 red onion, minced  
2 teaspoon tamari  
2 tablespoon Agar Agar flakes  
2 cups crème fraîche  
1 cup freshly grated Parmigiano Regianno  
Salt and freshly ground black pepper to taste  
1 1/2 tablespoons chopped chives

### Directions:

1. Place sun-dried tomatoes in a medium bowl and pour one and a half cups boiling water over them.
2. Leave until the tomatoes are completely softened, about 30 minutes.
3. Lift the tomatoes out of the soaking water, reserving the water.
4. Rinse the tomatoes in a sieve to remove any grit, squeeze dry and mince.
5. Line the sieve with several layers of paper towels and strain the soaking water through it into a small saucepan. Set aside.
6. Melt butter in a sauté pan over medium heat.
7. Add the garlic and onion and sauté briefly, and then add minced sun-dried tomato.
8. Cook, stirring often, about five minutes. Stir in tamari, the transfer to a mixing bowl.
9. Add Agar Agar flakes to the reserved sun-dried tomato water and mix well; let stand 10 minutes.
10. Bring the water and flakes to boil, stirring constantly, then reduce heat and simmer 10 minutes.
11. Strain the water and agar agar mixture through a sieve into the sun-dried tomato mixture, mixing well.
12. Add crème fraîche and Parmigiano Regianno and mix well.
13. Season with salt and pepper to taste.
14. Fold chopped chives into cheese mixture.
15. Ladle 2 ounces of the mixture into oil service containers (petite shot glasses) and let stand until set, about one hour in the refrigerator.

From the kitchen of Chef Leo Pantel  
Executive Chef at the Conexus Arts Centre

