

# RedGoldFromEurope

The Art Of Perfection. Preserved For Your Table.



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Let “Red Gold from Europe” help make your Saint Valentine’s day special.

*A Valentine’s day dedicated to sweetness and goodness with our delicious canned tomatoes from Europe.*

Tokyo, 13 February 2024 – A **special dessert** for Saint Valentine’s day to amaze who you love: an unusual-sounding **Tomato Cheesecake** which is also unusually delicious. As tomatoes are botanically a fruit, sometimes they are fun to use for a dessert. And tomatoes – especially canned ones – have a high content of lycopene, a powerful antioxidant that increases the level of testosterone and your libido!

## Tomato Cheesecake

Cook **2 h 30 min**

Serves **6**

*For the biscuit (base)*

**120g butter**, softened

**50g basil**

**125g ginger biscuits**, crushed into large crumbs

*For the filling*

**120g sugar**

**4 egg yolks**

**1 tsp extra virgin olive oil**

**500g buffalo ricotta**, stirred

**peel of 1 lemon**

**a pinch of salt**

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## *For the topping*

**175g canned whole peeled tomatoes**, smashed with a fork

**50 ml water**

**1 tbsp of sugar**

**1 stalk of celery**, finely diced

**5g salt**

**1 sheet gelatine**, soaked in cold water, then squeezed dry

## *For the tomato jam*

**1 kg canned whole peeled tomatoes**, chopped, including the juices

**300g sugar**

**10g salt**

**20 leaves of basil**

**peel of 1 lemon**

Make the biscuit base: blend the butter and basil, then add the crumbled biscuit. Spread the mixture into the bottom and sides of a cake tin and chill in the refrigerator to solidify.

For the filling, whip the egg yolks with the sugar and olive oil, then whisk in the ricotta.

Preheat the oven to 175°C.

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Pour/spoon the filling onto the biscuit base and bake for about 20 minutes. Leave to cool.

For the topping: combine the whole peeled tomatoes, water, sugar and diced celery, cook for 8 minutes, strain then add the gelatine.

Boil for a few minutes until the gelatine melts, and then strain and pour onto the cheesecake. Leave to cool.

For the jam: combine all the ingredients — the canned tomatoes, sugar, salt, basil and lemon peel - in a saucepan and bring to the boil. Reduce the heat and simmer uncovered until the mixture is thick, for about an hour. Chill until ready to serve.

Serve the cheesecake cut into slices with a spoonful of tomato jam alongside and a chilly glass of champagne.

**Enjoy. It's from Europe.**

For more recipes: [www.redgoldfromeurope.jp](http://www.redgoldfromeurope.jp)

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