

Ripen Tomato, Strawberry Fresh Juice



<Ingredients (Serve 4)>

- 1 Large tomato
- 5 Large Strawberries
- 1 Tbsp Extra virgin olive oil
- 2-3 Tbsp Honey
- 3 Tbsp Kelp Dashi *
- Leaves of mint (option)

<Kelp Dashi>

- 5cm Dried kombu (kelp)
- 250ml Water

<Method>

1. Make the kelp Dashi

Briefly wipe off the surface of kelp with damp clean towel (white powder is not dirt, that's just an element of Umami). Make sure not washing off with running water. Soak the kelp in water and turn the heat on medium heat. If you boil the kelp, the stock would be slimy, just before boiling (80C is ideal), take the kelp out and put it aside.

2. Squeeze tomato & strawberries

Pour water into a sauce pan and bring it to the boil. Let the tomato be in the boiling water for 10-20 seconds and dredge into icy cold water. Peel the skin. Remove stalks and cups of

strawberries. Squeeze the tomato and strawberries in a food processor/juice mixer and add the extra virgin olive oil, honey and kelp Dashi and mix well. Keep in a fridge until serve. Garnish with mint leaves and strawberries if you need.