Chef from the Hood Recipes

Chef:
Chef Alex Purroy

Restaurant:
Doce Lunas, Kenwood, California

Recipe:
Doce Lunas' Roma Tomato & Basil Fricassee!

Ingredients:

1/2 cup diced yellow onions
1&1/2 cups diced Roma tomatoes
6 large leaves of fresh basil cut into a chiffonade (thin shreds)
2 tablespoons olive oil or butter
1 teaspoon sugar (optional)
1/4 cup white wine
pinch of salt & pepper & a little extra butter or olive oil for finishing

This simple recipe is proof that a few good ingredients can be the start of something grand. Chef Alex Purroy recommends using the sweetest peak of season Roma tomatoes for this dish, a simple accompaniment to fish, chicken or pasta. Or serve as an appetizer with warm crostini and mozzarella or goat cheese. (A little addition of sugar will compensate for tomatoes that are trying hard to be good before the season warms up.) This recipe makes about 2 cups of fricassee, enough for a dozen crostini or 2 to 3 side dish servings.

Saute onions in oil or butter until translucent. Stir in basil and sugar (if desired). Add tomatoes & season with salt & pepper. Cook over medium heat for two minutes, stirring occasionally. Add wine and bring to simmer. Let simmer for 1 minute. Taste, adding more salt & pepper if needed. Remove from heat, add a little more butter or olive oil to finish your dish with a little extra richness.