

## Tomatoes recipes

### Baked tomatoes with garlic & crumbs

A quick dish that's hand as light snack on it's own, or as a side dish for a main meal

**Preparation Time:-** 10 minutes

**Cooking Time:-** 30-35 minutes

**Ingredients:-** 4-6 ripe tomatoes, breadcrumbs, parmesan cheese – grated, parsley – roughly chopped, olive oil , 2-3 cloves of garlic – crushed, salt & pepper to season

**Instructions:-** Mix the garlic, parsley and breadcrumbs together and season with the salt and pepper. Cut the tomatoes in half around their middle. Scoop out the seedy bit and stuff the hollows with the garlic & breadcrumb filling. The tomatoes should be well stuffed. Pour a little olive oil over each half, then sprinkle liberally with the grated parmesan. Bake in a pre heated oven on gas mark 6/200c/400f for 30 minutes, or until the parmesan is golden brown.

### Tomato and Goat's Cheese Crumble - Serves 4

This is a lovely summer supper dish, a quite different way to serve tomatoes. You can easily halve the quantities for two people or double the quantities to feed more people.

**Preparation Time:-** Approximately 30 minutes.

**Cooking Time:-** 20 to 25 minutes.

**Ingredients:-** 2lb 4oz/1kg of ripe tomatoes (a mixture of tomatoes is preferable if you have them, but not necessary), 8oz/225g Goat's Cheese, 2oz/50g pine nuts, 4oz/100g fresh white breadcrumbs, 2oz/50g parmesan (freshly grated), 5 tbsp olive oil, salt & pepper to season.

**Instructions:-** Preheat the oven to 190C/375F/Gas Mark 5. Chop up the tomatoes (if you have a mixture of tomatoes, keep the cherry tomatoes whole). Heat two tablespoons of the olive oil in a pan and add your tomatoes (excluding the cherry tomatoes if you are using them). Season well and cook for approximately 10 minutes until the tomatoes are soft. Remove the tomatoes from the heat (add the cherry tomatoes now if you are using them). Spoon half the tomatoes into a 1 3/4 pint ovenproof dish (1 litre). Then crumble half of the goat's cheese on top. Repeat the layers. Heat the remaining olive oil in a pan and lightly fry the breadcrumbs and pine nuts. Remove from the heat and add half of the parmesan. Sprinkle the breadcrumb mixture over the top of the tomatoes and goat's cheese. Then sprinkle with the rest of the parmesan and bake in the oven for 20 to 25 minutes until golden brown.

**Handy Hint:** *This crumble is lovely served with a green salad and a glass of white wine!*