



TOMATO TIAN

INGREDIENTS

Serving: Serves 4

Preparation time: 10 minutes

Cooking time: 20-25 minutes

- 4-5 tomatoes
- 3 garlic cloves, crushed
- 3 sprigs rosemary
- 3 tbsp olive oil
- 1 tbsp chopped parsley
- Salt and pepper to season
- 2 tbsp breadcrumbs

MISE EN PLACE

Use a serrated knife to finely slice the ends off the tomatoes, then cut each tomato into thick slices.

Preheat the oven to 200°C/400°F. You will need a small baking dish for this recipe.

METHOD

Season the tomato slices generously with salt and pepper and sprinkle most of the chopped parsley over the top.

In a small bowl, mix the olive oil and crushed garlic together. Drizzle most of the garlic-infused oil evenly over the tomatoes.

Place two sprigs of rosemary on the bottom of the baking dish. Arrange the tomato slices upright in the dish in a decorative way and spoon the remaining garlic-infused oil over the tomatoes.

Garnish with rosemary leaves, the remaining parsley, and a sprinkle of breadcrumbs.

Bake the tomatoes in the preheated oven for 20-25 minutes, until tender and lightly browned on top.

Serve piping hot straight out of the oven.