

## 21 Tomatoes



Tomatoes should be ripened at room temperature. Store in the fridge once fully ripe – they will keep for several days once ripe.

Tomatoes come in all shapes, sizes and colours – not just red!

- Small, sweet cherry tomatoes are great for packed lunches and on skewers on the barbecue.
- Plum tomatoes are best cooked as they are very fleshy and make rich sauces.
- Salad tomatoes are firm and easily sliced or segmented and put in sandwiches to liven up cheese or meat fillings.
- Beefsteak tomatoes are huge and good stuffed and baked or halved and grilled.

Tomatoes and fresh basil are a classic combination (and also benefit from being grown together too).



## Roasted Tomatoes

Preparation and cooking time: about 45 minutes

SERVES

4

### Ingredients

- 4 large beef tomatoes
- 75g (3oz) breadcrumbs
- (or 3 slices of bread, grated finely)
- 1 tsp mixed dried herbs
- Olive oil

### Method

- Cut top off each tomato and scoop out the seeds.
- Chop and mix well with breadcrumbs and herbs.
- Refill each tomato and place in an ovenproof dish.
- Sprinkle well with olive oil. Replace tops on tomatoes.
- Bake at 240°C/460°F/Gas 9 for 30 minutes.