

TOMATOES FILLED WITH FRESH CHEESE, NUTS AND HERBS

'A taste of the south on your plate'



TO PREPARE 5-7 TOMATOES

- 300 g Pur Natur fresh cheese
- 5-7 tomatoes
- 2 handfuls fresh herbs
 - basil
 - flat-leaf parsley
 - chives
 - other herbs that you enjoy eating
- 4 spring onions, finely sliced
- handful of grilled hazelnuts, chopped
- 2 cloves of garlic, finely slices
- 3 table spoons olive oil
- Salt and pepper

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Finely chop the herbs, cut the spring onion into little rings and slice the garlic.

'Whizz' the nuts briefly to create coarse pieces. Bring everything together and mix in the fresh cheese. Season with salt and pepper and pour in 3 tablespoons of olive oil.

Cut off the tops of the tomatoes (where the stalk is) and hollow them out. Fill the tomatoes with the cheese mixture. Replace the top of the tomato and cook for 30 minutes in a hot oven at 180°C.



Recipes: Pascale Naessens
Photo: Heikki Verdurme