

MARINATED AND ROASTED PLUM TOMATOES WITH REBLOCHON CROUTONS BABY LEAVES AND PESTO DRESSING

WHAT YOU'LL NEED

- 2 cloves crushed garlic
- Thyme leaves
- Shredded basil
- Chopped tarragon
- 12 thin slices of baguette
- Olive oil
- 1 clove garlic
- 200grms reblochon cheese
- Selection of baby leaves to include: rocket frizzy baby spinach and if available shi shu baby basil and rock chive
- 200mls pesto dressing
- Parmesan flakes
- Balsamic vinegar syrup
- 6 ripe plum tomatos

WHAT TO DO

1. Place the tomato halves onto an oven proof tray cut side facing up. Combine the garlic basil thyme and tarragon with olive oil and drizzle over the tomatoes. Allow to macerate over night in a fridge then remove and allow to come to room temperature or warm under some hot plate lights.
2. Place the slices of baguette onto an oven proof tray and drizzle with a little olive oil. Place into a preheated oven and lightly toast until golden brown. Remove and allow to cool, then rub with the garlic clove.
3. Top the bread with the cheese and warm in the oven. Add the tomatoes and allow to roast a little.
4. To serve arrange three tomato halves onto a plate and place three reblochon croutons in between each half of tomato.
5. Toss the leaves in a little of the pesto dressing and spoon a little more of the dressing over the tomatoes and cheese.
6. To finish arrange the salad on top of the tomatoes and top with a few flakes of parmesan cheese and a drizzle of balsamic vinegar syrup.

