

Taste is in our nature



Vine-ripened tomato and herbed ricotta salad

Serves 6

This is a colourful and light starter to a meal. The tomatoes are served whole, with layers of the cheesy filling sandwiched through them. The filling is sufficient for 6 medium tomatoes.

I also serve this on a serving platter, covered with the dressed greens, topped with the seasoned tomatoes cut into thick slices and drizzled with the pesto, and pile the cheese and herb filling in the centre of the serving plate.

INGREDIENTS:

- 150g feta cheese, crumbled • 150g ricotta
- 1 tablespoon finely chopped chives
- 2 teaspoons good quality mayonnaise
- freshly ground salt and pepper
- 6 medium, firm but ripe, vine-ripened tomatoes (calyx attached if serving as individual tomatoes)
- 3 handfuls baby spinach and rocket mix or mesclun mix
- 4-6 tablespoons vinaigrette with a tablespoon balsamic vinegar added
- 1-2 tablespoons basil or coriander pesto

DIRECTIONS:

Combine the feta, ricotta, mayonnaise, pepper and chives to make a spreadable filling. Wash and dry the tomatoes.

Slice a very thin slice from the base of the tomatoes so that they will stand steadily on the serving plate.

Assemble the tomatoes just prior to serving them.

Slice each tomato horizontally into 3 equal slices.

Place the bottom of the tomato on an individual serving plate and spread with a layer of the cheese filling, then top with the next slice of tomato. Repeat until the tomato is reassembled. Try and keep the outside skin of the tomato free from smudges of the cheese filling. Do the same with the remaining tomatoes.

Just prior to serving, toss the leaves in the vinaigrette mixture and place around the tomatoes.

Drizzle a little pesto around the plates and over the tomatoes.

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are ripe with
tomatosity.*

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