

RECIPE

Poached Tomato Salad

Ingredients

- 1 large firm tomato
- 50 g bocconcini cheese
- Grated Parmesan
- Handful of pistachios
- A handful of fresh basil leaves



Method

1. Start by making a small cross at the top of the tomato. Bring a pot of water to a gentle simmer and carefully lower the tomato in & let it poach.
2. Chop the pistachios with some salt and pepper, and the basil leaves
3. Remove the tomato with tongs, allow it to cool slightly, then peel off the skin. Using a small knife or spoon, carefully core out the centre of the tomato, creating a pocket for the filling.
4. Stuff the hollowed tomato with layers of bocconcini and grated Parmesan, ensuring the cheese is well distributed.
5. Scatter the roughly chopped pistachios and chopped basil over the tomato and plate for added crunch.