



## **Marinated Heirloom Tomatoes, Basil, Migas, Buratta, Grilled Yabbies** **Matt Wilkinson 12/03/10**

*Serves 4 as entrée or a big platter in the middle of table*

### **Ingredients**

Buratta cheese, sliced

8 yabbies, split in half

Butter

1 tbsp capers

Parsley

3 cloves garlic

*Lemon and vincotto dressing (for marinating the tomatoes in)*

275ml lemon juice

75g brown sugar

1 lemongrass

350ml olive oil

300ml grapeseed oil

80ml white wine vinegar

1 tbsp dijon mustard

1 bay leaf

¼ bunch thyme

50ml Vincotto

Salt and pepper

*Migas*

Stale bread loaf

1 tsp smoked paprika mixed with 400ml olive oil

### **Method**

#### **Yabbies**

1. Make a garlic butter using the capers and parsley as well. Smear onto yabbies and grill on BBQ.

### **Marinated heirloom tomatoes**

1. Combine all the ingredients and leave to marinate for a few hours.
2. Remove herbs and lemongrass before use.

### **Migas**

1. Portion bread into thick long fingers.  
Soak lightly in the smoked paprika oil, then bake in oven for 6 minutes at 160°C.

### **To assemble**

1. Slice tomatoes, any way you like really.
2. Add finely chopped red shallot, then liberally soak tomatoes in the lemon vinaigrette.
3. Layer the buratta over the tomatoes, season with salt and pepper, then place basil, grilled yabbies and migas on top.