



Food Styling: Tomato Dishes

Tami McAdam 23/03/11

Roasted Tomato Salad

Serves 4

Cooking time: 40 minutes

Ingredients

4 Goulburn Valley vine ripened
Tomatoes
Olive oil to drizzle
Sea salt & cracked black pepper
100g rocket leaves, washed
50g macadamia nuts, roasted
100g Danish feta, crumbled

Dressing:

50 mls olive oil
150ml balsamic vinegar
100ml apple juice or pomegranate juice
¼ cup castor sugar

Method

1. Pre-heat oven to 170°C.
2. Cut tomatoes in half and lay tomatoes on a baking tray lined with baking paper, cut side up. Drizzle tomatoes with a little olive oil and sprinkle with a little sea salt and cracked black pepper. Roast in the pre-heated oven at 170°C for 30 -40 minutes. Remove tomatoes and cool slightly.
3. Toss together the rocket leaves, macadamia nuts and crumbled feta and arrange in a large serving bowl.
4. Combine the dressing ingredients in a small saucepan and simmer 10 minutes until dressing is reduced and syrupy. Stir in pan drippings from the roasted tomatoes.
5. Arrange tomatoes over the salad and dress just prior to serving. Rocket leaves maybe replaced with baby spinach leaves.

Tomato & Bocconcini Bruschetta

Serves 4-6

Ingredients

4 small baguettes, sliced diagonally
Olive oil
3 Goulburn Valley vine ripened tomatoes
Sea salt
10 bocconcini cheese, halved
Basil leaves to garnish

Method

1. Pre-heat a griddle pan.
2. Brush the cut sides of the bread with a little olive oil. Place bread onto the heated griddle pan for 1-2 minutes until warm through and scored.
3. Cut the tomatoes into bite sized pieces and toss together with the bocconcini, a sprinkle of salt and a drizzle of oil.
4. Place bread onto a large serving platter and spoon on bruschetta mixture.
5. Garnish with basil leaves and serve.

Bruschetta is also delicious served warm - simply place under the grill for a few minutes. Can also be served with prosciutto or freshly sliced ham.

Fresh Tomato Linguine

Serves 4

Cooking time: 20 minutes

Ingredients

400g fresh linguine pasta
4 Goulburn vine ripened tomatoes
Salt & black pepper
2 tbsp olive oil
¼ cup pine nuts, toasted
¼ cup grated parmesan cheese
¼ cup continental parsley, finely chopped
1 ½ cups fresh breadcrumbs
50g butter
1 clove garlic, finely chopped
To Serve:
Small basil leaves
4 slices crisp prosciutto
Shaved parmesan cheese

Method

1. Cook pasta in a large amount of boiling salted water as per pack instructions.
 2. Cut vine-ripened tomatoes into quarters and de-seed. Finely chop tomatoes into small pieces and toss with the olive oil and season with salt and pepper.
 3. Combine parmesan cheese, parsley and breadcrumbs in a small bowl.
 4. Melt butter in a non-stick pan over a medium heat and sauté garlic 1 minute.
 5. Add the breadcrumbs to the pan and stir-fry until crumbs are well browned and crisp.
 6. Toss together the pasta, fresh tomato, pine nuts and breadcrumbs. Garnish with small basil leaves, crisp prosciutto and shaved parmesan. Serve hot
- Notes: Anchovies are also delicious served in this dish.