

Stuffed Tomatoes



Ingredients

12 small ripe tomatoes

1 bouquet garni (1 sprig thyme, 1 bay leaf and 1 sprig parsley)

2 medium-sized slices pain de champagne (sourdough bread), crusts removed 100 ml (½ cup) stock (or 1 stock cube dissolved in 100 ml or ½ cup hot water)

50 g smoked bacon

50 g (1 cup) button mushrooms stems removed.

1 bunch flat-leaf parsley

2 medium-sized garlic cloves

6 medium-sized shallots

2 egg yolks

1 tbsp butter

Oil

Salt + freshly ground pepper to taste

Serves 6 Preparation time: 30 minutes Cooking time: 1 hour

Method

Carefully cut around the stem of each tomato with the point of a knife, cutting in towards the core at an angle to remove the tough part under the stem. Carefully remove the pulp from the tomatoes with a small spoon and place in a saucepan. Briefly bring to a boil and then strain through a fine sieve to get rid of the seeds. Return to the pan with the bouquet garni, season with salt and pepper and cook for at least 20 minutes until reduced to a purée. Remove the bouquet garni.

Soak the bread in the stock.

Preheat the oven to 200°C (gas mark 5 or 400°F).

Dice the bacon and the mushroom caps. Dice the parsley. Peel and dice the garlic and the shallots. Melt a tablespoon of butter in a pan and gently sauté the chopped ingredients. When the mixture is golden, add the bread and the tomato purée. Mix well and then bind with the egg yolks. Check for seasoning, adding a pinch of salt and pepper if the stuffing tastes bland.

Lightly brush a ceramic baking dish with oil. Fill the tomatoes with stuffing and lay them in the dish. Cook in the oven for 30 minutes.

Serve hot or cold.