








Beckett's Farm

STARTERS

Baked Tomatoes



-  1 tbsp rapeseed oil
-  4 beef tomatoes
-  50gm fresh white breadcrumbs
-  125gm button mushrooms
-  Salt and pepper
-  25gm parmesan cheese, grated
-  2 tbsp pesto

Method

1. Preheat oven to 190c/375f/gas mark 5. Lightly oil a baking tray with 1tbsp of rapeseed oil. Slice the top of the tomatoes and remove the inside, sieve inside of tomato into a large bowl and season with salt
2. Mix the sieved tomato with the breadcrumbs, pesto and mushrooms, season well with salt and pepper. Place the tomato shells onto the oiled baking tray and fill with the tomato and mushroom mixture
3. Sprinkle the parmesan cheese over the top of the tomatoes and bake for 15-20 minutes until golden brown
4. Once tomatoes are cooked allow to rest for 5 minutes. Dived tomatoes between 4 plates, serve with salad leaves and a drizzle of rapeseed oil