



WINE AND OLIVE ESTATE

TOMATO AND OLIVE CONFITS WITH FROMAGE BLANC

RECIPE 51/98

Make these little tomato and olive confits with fromage blanc salads an hour or two ahead of time to allow the flavours to develop.

What you will need:

- 1.5 kg ripe tomatoes
- 2 tbsp **Morgenster Black Olive Paste**
- 5 ml **Morgenster Extra Virgin Olive Oil**
- Basil leaves
- 4 tbsp cream cheese or similar soft white cheese

How to prepare:

Prick the tomatoes with a knife, and allow to stand in boiling water for 2 to 3 minutes, until the skins are obviously coming away from the flesh, then drain.

Rub off the skins, then cut each tomato into quarters, removing the seeds and cut away any hard flesh near the stalk area.

Cut the tomatoes into quarters.

Put the tomatoes into a bowl.



Mix the Olive Paste and Olive Oil with the Cream Cheese.

Spoon into glasses and leave aside for the flavours to melt, but do not put into the fridge.

Just before serving, place a large spoonful of cream cheese mixture on the surface of each, and a few basil leaves for decoration.



FLOS*
OLEI
2014 | **MORGENSTER**
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE