

MIXED TOMATO *confit*

WITH BREAD + CHEESE

Tomatoes like these don't really need any help, but a slow poaching in extra virgin olive oil and plenty of fresh herbs is not a bad way to add something to some already excellent flavours.

Be choosy with the quality of tomato, and try some heirloom variety if they're in season. Served with more fresh herbs, buffalo mozzarella and crusty sourdough.

INGREDIENTS

Tomatoes
Extra virgin olive oil
Garlic
Rosemary, thyme, basil

Lay the tomatoes in a baking dish, top up with oil and throw in plenty of herbs, garlic and a couple of fresh bay leaves. Cook for roughly 2 hours on 60C, or until the tomatoes are soft but still holding shape.

Arrange with bread, cheese, and of course, red wine.