

VINE-RIPENED CHERRY TOMATO, PERSIAN FETA & BALSAMIC GLAZE



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Geoff Laws

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

VINE-RIPENED CHERRY TOMATO, PERSIAN FETA & BALSAMIC GLAZE

- 2 Vine-ripened cherry tomatoes
- Persian feta
- 250ml balsamic vinegar
- Focaccia bread

Methods and Directions

VINE-RIPENED CHERRY TOMATO, PERSIAN FETA & BALSAMIC GLAZE Crouton



- Pipe a small amount of marshmallow mix onto each piece of soaked sponge cake disc.

Vine-ripened Tomato

- Score the bottom of the tomatoes with a cross and deep fry for 2 minutes.

Balsamic Glaze

- Heat vinegar in a saucepan over a medium temperature. Bring it up to a boil and then reduce heat to low. Simmer for approx 20 minutes until glaze is reduced by half. Let cool and refrigerate.

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teainspired.com/dilmah-recipes 22/11/2024