

Baked Hasselback Tomatoes



Serves 6 as side Prep 20 mins Cooking 20 mins Easy

Ingredients

3-4 sourdough slices, cut into squares
olive oil
12 plum tomatoes
2-3 balls mozzarella, torn into small pieces
6 bay leaves, cut in half lengthways
1 tub fresh pesto

For the pesto:

40g freshly grated parmesan cheese
25g toasted pine nuts
25g grated parmesan
3 tbsp olive oil

Freeze pesto without the cheese

1. Heat the oven to 200C/fan 180C/gas 6. Brush each piece of bread with olive oil, put it in the base of a baking dish and put the dish in the oven while you prepare the tomatoes (don't leave it more than 20 minutes).
2. Make 5 or 6 cuts in each tomato as if you are slicing it but not cutting all the way through. Stuff a piece of mozzarella into each cut. Fill the centre cut of each tomato with a piece of bay leaf, then sit the tomatoes on the bread, which should have begun to crisp up, in the baking dish. Spoon some pesto into each cut, holding the sides open if you need to. Drizzle over more olive oil and season well.
3. Bake for 20 minutes, or until the tomatoes are soft and cooked through. Serve with some of the bread which should have soaked up any juices.