

Veal Stuffed Tomatoes



Serves 4 Prep 20 mins

Cooking 40 mins

Easy

Ingredients

10-12 ripe large vine tomatoes
(about 6-8 cm diameter)
a few sprigs of tarragon
12 basil leaves
olive oil
a glass of white wine
50g crème fraiche

Stuffing

1/2 bunch basil, chopped
1/2 bunch tarragon, chopped
100g veal mince
100g pork mince
20g chicken livers, trimmed & finely chopped
50g pancetta, finely chopped
30g breadcrumbs, soaked in 2 tbsp milk
30g ricotta
1 tsp fennel seeds, crushed

1. Heat the oven to 190C/ Fan 170C/ Gas 5. For the stuffing, mix all of the ingredients together. Season with a pinch of salt and plenty of black pepper.
2. Cut the tops of the tomatoes and reserve. Hollow out, discarding the seeds, and put the tomatoes in a baking dish on top of the scattered tarragon sprigs and basil leaves. Stuff with the filling. Perch the tops of the tomatoes back on. Drizzle with olive oil and add the wine to the dish.
3. Roast in the oven for about 25 minutes: after 15 minutes, add the crème fraiche. Roast until the tomatoes are soft and the stuffing is cooked. Serve with the juices from the dish and some toast.