

# TOMATO AND GOAT'S MILK CHEESE ON SOURDOUGH TOAST

## Tomato confit

Cut a small cross at the top of each tomato. Fill a medium pot with water and bring to the boil. Get an ice bath ready. Drop tomatoes into the boiling water for 10 seconds, then remove and immerse in the ice bath. This makes the skin easier to peel. Peel the tomatoes. In a pan, heat oil with garlic and basil in it to 65°C. Take off the heat, add tomatoes and leave for at least 30 minutes. Drain the oil just before serving.

20 cherry tomatoes  
400 ml olive oil  
1 garlic clove, crushed

## Shebo

In a saucepan over medium heat, add oil, onion, garlic and thyme; sweat until the onion is translucent. Add tomato paste and cook for 5 minutes. Then add chopped tomato and simmer on low heat for 20 minutes, stirring often so it does not catch on the base of the pan. Add vegetable stock and cook over medium heat for 10 minutes.

100 ml oil  
1 small white onion, finely chopped  
2 garlic cloves, finely chopped  
4 thyme sprigs, finely chopped  
100 g tomato paste  
6 large red tomatoes, roughly chopped  
200 ml vegetable stock  
salt to taste

## To serve

Toast the bread, lightly drizzle with olive oil while still warm and lightly rub with garlic. Place warm tomato confit on and around the toast, and add goat's milk cheese, olives and basil. Drizzle with some more olive oil and serve with shebo on the side.

6 slices sourdough bread  
45 ml olive oil  
1 garlic clove  
tomato confit  
180 g goat's milk cheese  
24 olives, pitted and halved  
fresh basil  
60 ml olive oil  
shebo

Serves 6

