

Herbed Chèvre Stuffed Tomatoes

Serves 4:

Ingredients

4 ripe farm fresh tomatoes
kosher salt
2 cups fresh breadcrumbs, from several thick slices of peasant bread
1 large or 2 small shallots, finely diced
3 garlic cloves, finely diced
1/3 cup minced mixed herbs: chives, tarragon, thyme, basil or any mixture you like
4 ounces goat cheese
2 tablespoons extra virgin olive oil, plus more for drizzling
freshly cracked black pepper

Preparation

Using a small paring knife, remove top of each tomato, leaving a wide opening.
Carve out inside pulp, being careful to leave sides and bottom intact.
If tomatoes don't stand on their own, slice a tiny bit off bottom to level them out.
Sprinkle salt inside and invert tomatoes on a towel covered baking sheet; let stand for 20 minutes.

Preheat oven to 350 degrees.
Cut several thick slices from good quality peasant bread.
Pulse in a food processor to create breadcrumbs.
Finely dice a large shallot and a few garlic cloves.
Chop up a large handful of a mix of herbs
Toss all together with the breadcrumbs.
Add crumbled goat cheese and carefully toss with other ingredients, being careful not to blend too much.
Add extra virgin olive oil and stir until crumbs are nicely moistened.
Season with freshly ground black pepper and a pinch of kosher salt.

Place tomato shells upright on a baking sheet.
Fill with breadcrumb mixture and top with tomato lid.
Drizzle a bit more extra virgin olive oil on top.
Place baking sheet in oven and bake for 10 to 15 minutes, until cooked through and and slightly golden.
Drizzle again with a little more extra virgin olive oil and serve.