



secondo piatto - ø 27 cm - no. 4793/147

For 6 pieces:

6 tomatoes (approx. 500 g),
 25 g black olives without seed,
 1 garlic clove, 1/2 bunch basil,
 25 g rolled oats,
 30 g grated Parmesan,
 2 Tbsp. olive oil, salt, pepper,
 1 Tbsp. blossom honey,
 fat for the baking dish

Preparation:

Wash tomatoes, clean, cut off small covers and hole fruits.

Cut tomato cover and the inside into fine pieces. Cube olives. Peel garlic and press. Drain basil, dab dry and finely chop. Roast oats with some fat in a pan.

Mix the oats with tomato pieces, olives, garlic, basil, Parmesan, oil, salt and pepper.

Spread the filling into the holed tomatoes. Sprinkle with honey and put the tomatoes into a greased Grande pan. Bake in the oven with 200 degree (air circulation: 175 degree) for 15-20 minutes.

Serve with Ciabatta or Baguette.