



Bloody Mary baked tomatoes

The salty, spicy flavours of the classic morning-after cocktail amp up tomatoes' umami-factor in recipes writer Sophie Pryn's Bloody Mary baked tomatoes recipe. Serve with toast and a strong coffee, then ease into the day with more of our [brunch](https://www.waitrose.com/ecom/recipes/meals-dishes/brunch) (<https://www.waitrose.com/ecom/recipes/meals-dishes/brunch>).

and [breakfast recipes](https://www.waitrose.com/ecom/recipes/meals-dishes/breakfast) (<https://www.waitrose.com/ecom/recipes/meals-dishes/breakfast>), made for mornings that call for a slower start. [Follow Sophie Pryn on Instagram](https://www.instagram.com/sophie.pryn/) (<https://www.instagram.com/sophie.pryn/>).

Source of vitamin C

1 of your 5 a day

Serves	Course	Prepare	Cook	Total time
4	Side	15 mins	50 mins	1 hr 5 mins

Ingredients

2 tbsp olive oil

2½ tbsp smoked tomato paste

½ tsp celery salt

Pinch caster sugar

2 tsp Worcestershire sauce

¼ tsp chilli flakes

1 tbsp dry sherry (optional)

450g Classic Vine Tomatoes, halved

2 stalks celery, cut into 2cm slices on the angle, leaves reserved

50g Manchego cheese

Method

1 Preheat the oven to 200°C, gas mark 6. Put 1 tbsp oil, the tomato paste, celery salt, sugar, Worcestershire sauce, chilli flakes and sherry (if using) in a small bowl and whisk together; season.

2 Arrange the tomatoes cut-side up in a single layer on a baking tray, then drizzle over the dressing. Bake for 25 minutes, then add the celery and the remaining 1 tbsp oil to the tray and toss everything together. Season and return to the oven for a further 20-25 minutes, or until the celery is tender and the tomatoes are just starting to caramelize.

3 Transfer the tomatoes and celery to a serving dish. Use a vegetable peeler to shave the Manchego into thin ribbons, then scatter over the top with the reserved celery leaves.

Cook's tip

3 tricks for tomato gluts

- 1 **Grate** tomatoes and mix with olive oil, garlic and basil leaves; season and toss through pasta for a fresh, no-cook sauce.
- 2 **Roast** halved tomatoes on a parchment-lined tray; first season, coat in oil and scatter with thyme leaves, then cook in a low oven for 2-3 hours until semi-dried.
- 3 **Macerate** ripe tomatoes: mix with olive oil, salt and a pinch of sugar, then let sit for 30 minutes.

Nutritional

Typical values per serving when made using specific products in recipe

Energy	666kJ/ 160kcal
Fat	12g
Saturated Fat	4.1g
Carbohydrates	7g
Sugars	5.9g
Fibre	1.7g
Protein	4.1g
Salt	1.7g