



GILL MELLER'S TOMATOES BAKED WITH
PARMESAN CUSTARD

You'll need some nice big late summer tomatoes for this recipe, so keep your eye out for some at the green grocers or farm shop. Gill loves adding salted anchovies, as they give the rich custard such a great depth. If these little fish aren't quite your thing, you can leave them out or replace them with a scattering of capers perhaps.

Preparation time 15 minutes | Cook time 35 minutes |
Serves 4

INGREDIENTS

4 large ripe tomatoes

4 Stonegate Organic eggs

2 tbs of double cream

6 anchovy fillets

1 good pinch of chilli flakes

1 sprig of rosemary chopped

2 cloves of garlic grated

30g of finely grated Parmesan cheese

Sea salt and freshly ground black pepper

METHOD

1. Preheat the oven to 180.c fan.
2. Cut the top off the tomatoes, but hang on to these, as they act as a sort of lid.
3. Use a dessert spoon to scoop out the seeds and the fibrous core of each tomato leaving a nice hollow. It can help to use a sharp little paring knife if you need too. Make sure the sides of the tomato don't end up too thin or they won't have the strength to keep the custard in as the tomatoes bake. They should be at least 1cm thick.
4. Roughly chop the anchovies and place them in a bowl with the garlic, chilli flakes, chopped rosemary, cream, eggs and half the grated cheese. Season well with salt and pepper and whisk thoroughly.
5. Trickle the tomatoes with olive oil and season them all over with salt and pepper. Pour the seasoned custard into the tomatoes and scatter over the remaining cheese. Pop the lids back on the tomatoes, leaving them just ajar, and slide the tray into the oven.
6. Bake in the hot oven for 30 – 35 until the custard is set.
7. Allow to cool for 10 minutes before serving with good bread and a nice green salad.