

**Miele**

# Slow roasted tomatoes with whipped goats' cheese and candied walnuts

By Miele

**15 minutes**

Preparation Time

**2-3 hours**

Cooking Time

**6 serves**

Serves



## INGREDIENTS

### Slow roasted tomatoes

1 kg mixed tomatoes, halved if large  
2 tbsp pomegranate molasses  
2 tsp sumac  
2 tsp Aleppo chilli flakes  
60 ml (¼ cup) sherry vinegar  
60 ml (¼ cup) extra virgin olive oil  
1 tbsp salt flakes

### Whipped goats' cheese

100 g (½ cup) soft goat's cheese (chèvre)  
50 g (¼ cup) cream cheese, softened  
1 tbsp lemon juice  
Pinch black pepper  
1 tbsp finely chopped dill

### Candied walnuts

100 g (1 cup) walnut halves  
1 tbsp butter  
1 tbsp honey  
1 tbsp brown sugar  
Pinch salt flakes, to taste

### To serve

Soft herb leaves, such as dill, tarragon  
and parsley  
Wild rocket

### Miele accessories

Universal tray

## **METHOD**

### **Slow roasted tomatoes**

1. Place all of the ingredients onto a universal tray and mix well to combine.
2. Place the tray into the oven on shelf level 2 and cook on Fan Plus at 120°C for 2-3 hours, or until the tomatoes have dried out slightly. The cooking time will depend on the size of the tomatoes.

### **Whipped goats' cheese**

1. Place the goats' cheese, cream cheese, lemon juice and pepper in a bowl and blend until smooth.
2. Fold through the dill.

### **Candied walnuts**

1. Place all of the ingredients into a large frying pan. Cook on medium heat, induction setting 5, stirring continuously for 15 minutes, or until a caramel forms and coats the nuts.
2. Spread the candied walnuts onto a plate to cool. Carefully break the walnuts apart as they cool, to keep them separate.

### **To serve**

1. Spread the whipped goats' cheese over a serving platter. Top with the herbs, rocket, tomatoes and candied walnuts.

### **Hints and Tips**

- All components of this dish can be made ahead of serving. Just ensure the tomatoes are warmed before serving.
- Slow roasted tomatoes can be cooked in a warming drawer on Low temperature cooking setting 5 (85°C) for approximately 4 hours.