

Miele

Slow roasted tomatoes with whipped goat's 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 goat's cheese

- 100 g (½ cup) soft goat's cheese (chèvre)
- 50 g (¼ cup) cream cheese, softened
- 1 tbsp lemon juice
- Pinch of 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
- Salt flakes, to taste

To serve

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

Miele accessories

- Universal tray or Baking 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 vary depending on the size of the tomatoes.

Whipped goat's cheese

1. Place the goat's 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 goat's 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.