Grilled tomatoes

Recipe by V-ZUG Ltd.



Caprese salad with roasted tomatoes

Preparation	30 Mins
Cooking time	1 Hrs
Portions	4
Appliance	CombairSteamer V2000 from 2021

Grilled tomatoes

600 g cherry tomato mix

½ tsp salt

Some pepper

1 tbsp icing sugar

2 tbsp olive oil

Serving

5 tbsp olive oil

4 tbsp balsamic cream

½ tsp salt

Some pepper

50 g rocket, washed

4 balls of burrata (each about 100 g)

3 sprigs of basil, cut into fine strips

30 g Parmesan, shavings

20 g pine nuts, roasted

Grilled tomatoes

Wash, drain and halve the tomatoes. Put the tomato halves in a mixing bowl with all the other ingredients and mix well. Spread the tomatoes out on a lined baking tray, cut-side up.

Cook the tomatoes in the middle shelf position at grill setting 3 (high) for 1 hour.

Allow the grilled tomatoes to cool down.

Serving

Combine all the ingredients up to and including the pepper to make the dressing. Arrange the rocket and still lukewarm grilled tomatoes on plates and place the burrata on top. Drizzle over the dressing. Garnish with the rest of the ingredients.

Cooking steps

Grill level 3 for 1 Hrs

Accessories

Baking tray

Additional information

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