

Recipes by James Brown, MCGB

Salad of Baked Peppered Ricotta, Rocket and Thyme Dried Tomatoes

INGREDIENTS (to serve four)

3 x 250g tubs of fresh ricotta cheese
25g black peppercorns
Coarse sea salt
1 clove garlic
20 plum tomatoes
Icing sugar
Extra Virgin Olive oil
Balsamic vinegar
Fresh Thyme
Fresh Rocket

Equipment List

1 x 1lb loaf tin
Coffee grinder or spice mill
Baking tray
Grease-proof paper
Foil

METHODS:

FOR THE TOMATOES:

The day before: Take an oven tray and line with greaseproof paper, slice the tomatoes in half, place on the tray cut side up and sprinkle with the coarse sea salt, black pepper and icing sugar. Drizzle with extra virgin olive oil, balsamic vinegar and fresh thyme (de-stalked). Place on the lowest shelf of the oven and set the oven to its lowest setting. Alternatively, place in the airing cupboard. When ready, they will be ½ of the original size. Place in an airtight container and refrigerate. Use within 1 week.

FOR THE BAKED RICOTTA:

Pre-Heat the oven to 180°C. Grease the loaf tin and line with long sides with a strip of tin foil. Grease the foil. Grind the peppercorns coarsely and sprinkle in the tin.

Mix the ricotta with ½ teaspoon of coarse sea salt, the garlic (puréed or finely grated). Put this mixture into the loaf tin. Bake in the oven for 45 minutes. Cool and turn onto a baking tray and drizzle with extra virgin olive oil. Return to the oven and bake until golden brown (approximately 15 minutes). Remove from oven and allow to cool

TO SERVE:

Slice the ricotta and place onto a pretty plate. Arrange the tomatoes around the ricotta and place a bunch of rocket on top of the ricotta. If you like you can drizzle extra virgin olive oil and balsamic around the plate

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