



TOMATO CRUMBLE

4 to 5 ripe big juicy tomatoes
(chopped)

2 shallots

a handful of chopped parsley

and a bit of garlic if you feel like it

salt and pepper

goats cheese

200 g of flour

130 g of cold butter

100 g of grated hard cheese
(cheddar, comté)

Preheat oven to 180°C. Sauté shallots and chopped parsley in a frying pan and add in the chopped tomatoes, add salt and pepper to taste. Let the tomatoes cook until they start falling apart, but are still chunky. While the tomatoes are cooking, make the crumble. Cut up the butter and mix with the flour to make crumbles (if you like fine crumbles, add a bit more flour). With your fingers mix the cheese into the crumble mix. Season with salt and pepper. Spread the tomato mix into an oiled dish and lay on a few slices of goat's cheese. Crumble the crumbles on top. Put into the oven until golden brown.

It's good warm and cold and it's lovely to eat with a nice salad as an equivalent of a vegetable tart.

