

STUFFED TOMATOES



Preparation : 40 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

Ingredients : 4

- 12 tomatoes - 5 oz stale bread without crusts - 3 garlic cloves - 7 sprigs parsley - salt, pepper - 1 ½ lb pork spare rib (minus fat) - 4 tbsp milk - 2 onions - 1 ½ tsp paprika

1. Preheat the oven to 355°F (gas mark 4). Warm the milk slightly and soak the bread in it.
2. Peel the garlic and onions, cut the latter into quarters and put both in the Mini Bowl. Pulse 3-4 times. Set aside.
3. Wash the tomatoes. Slice off the top third (reserve the "caps"). Scoop out the flesh (reserve) with a teaspoon or using the citrus press. Sprinkle salt inside and turn them upside-down on kitchen paper to drain away the excess juice.
4. Cut the pork into chunks and put in the bowl with the metal blade. Pulse 3 times, then add the bread (squeeze out the surplus milk first), a little tomato flesh, the parsley, chopped garlic and onions, paprika, salt and pepper.
5. Blend for 40 seconds to mince finely. Check the seasoning. Stuff the tomatoes with this preparation. Put their "caps" back on and arrange in an oven dish.
6. Sprinkle with olive oil and bake in the oven.

Chef's tip :

This dish can be served with apricots fried in unsalted butter.

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