
CHEF DALE SNIFFEN RECIPE

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Roasted Tomato, Basil Confit with Rocket, Feta Cheese

Preparation time: 10 minutes
Roasting time: 40 minutes @ 200c
Makes 1L

Prep List

1 kg Ripe Roma tomato, roughly cut
4 tbsp Concentrated Tomato paste
2 Teaspoon Sea salt
100 ml Extra Virgin Olive oil + 50 ml Extra
10 Cloves fresh new season Garlic cloves, crushed
2 tbsp Oregano leaves
40gm Fresh Basil Leaves
2 Handfuls of Baby Rocket leaves, roughly chopped
100gm Feta cheese, crumbled
500gm Steaming Fresh Fettuccini Pasta
1/2 cup Parmesan Cheese, grated

Method

Preheat oven to 200c. Line a large roasting tray with baking paper. In a large mixing bowl combine tomato, paste, sea salt and olive oil, mix well. Evenly distribute tomato on the tray, scatter garlic and oregano leaves. Roast tomato Confit for 40 minutes @ 200c. Purée tomato confit with basil leaves until smooth.

Plating Up " hot bowl method"

- Place rocket leaves and feta into a large mixing bowl
- Add steaming pasta and 500ml of Tomato confit purée
- Mix well!!! serve with a good sprinkle of Parmesan cheese