



## TOMATOES FILLED WITH LENTILLONS ROSE AND GOAT CHEESE

RECIPE FOR 4 PERSONS, FROM **FABRICE MAILLOT**, CHEF “**AU PETIT COMPTOIR**”  
PREPARED WITH **LOUISE BON LENTILLONS ROSE**.  
(PREPARATION TIME: 15 MM – COOKING TIME : 15 MM)

FOUR TOMATOES OF 57 MM DIAMETER  
CHERVIL  
CORIANDER  
150 GR FROMAGE BLANC  
100 G LENTILLONS ROSE  
5 CL OLIVE OIL  
1 FINELY MINCED CARROT  
1 SMALL ONION FINELY MINCED  
1/2 FENNEL ROOT FINELY MINCED  
1 CLOVE OF GARLIC FINELY MINCED  
20 GR OF MUSTARD  
PIMENT D' ESPELETTE VINEGAR

BROWN VEGETABLES IN OLIVE OIL. RINSE AND DRAIN LENTILLONS IN COLD WATER. ADD TO VEGETABLE MIXTURE. COOL MIXTURE. CUT AND PEEL TOMATOES\*(SEE METHOD FOR PEELING IN RECIPE FOR PRAWNS POACHED IN SALTED BUTTER) .COOK THE LENTILLONS FOR ABOUT 15/20 MINUTES.  
MIX THE GOAT CHEESE, LENTILLONS, MUSTARD AND DRESSING.  
DRIZZLE THE FILLED TOMATOES WITH OIL AND PIMENTO DEplete VINEGAR  
DECORATE PLATE WITH HERBS. SERVE COLD.

