

Tomates à la Provençale

Tomatoes ‘a la Provençale’

- 4 medium firm tomatoes
- 4 teaspoons fresh breadcrumbs
- 3 teaspoons chopped parsley
- 4 teaspoons olive oil
- 1 teaspoon finely chopped garlic
- ½ teaspoon fresh rosemary, finely chopped
- freshly ground pepper
- salt (just before serving)

Cut the tomatoes into halves. Combine the breadcrumbs, parsley, olive oil, garlic, rosemary, and pepper in a bowl. Mix thoroughly, and spread a little onto the cut face of each tomato, pressing gently.

Arrange them in an oven dish and bake at 400°F / 200°C until tender.

About 8-10 minutes.