

Stuffed Tomato Tapa

Another vegetable unit to add to a spread of Spanish *tapas*. Smallish tomatoes are great to stuff with all manner of fillings; this is just one.

Planning

serves:	4
prep time:	1 hr
cooking time:	n/a

Ingredients

8 small-medium tomatoes
1 large egg, hard-boiled,
shelled & finely chopped
6 pimento-stuffed green
olives, finely chopped
25g canned anchovy fillets
(½ can), chopped & oil
reserved
pepper

Method

In a small glass bowl, mix together the finely chopped egg, olives and anchovies. Moisten the mixture with some of the reserved anchovy oil to make a pleasing consistency. Season with a few turns of black pepper - you won't need salt because of the anchovies.

Invert the tomatoes so that they stand on the stalk end. Cut a cap off the round end of each tomato and hollow it out carefully with a teaspoon. Slightly over-stuff each tomato with the mixture and sit a cap back on top to pretty it up.

[If you can get a mixture of red and yellow tomatoes, you're really cooking on gas - or not.]