



**Heirloom Cherry Tomato Bruschetta
Tapenade, Parmesan Tuiles, Basil Crisps and Shallot Vinaigrette**

Bradd Johns – Crowne Plaza

20th November, 2011

INGREDIENTS - Serves 10

3 punnets heirloom cherry tomatoes
1 bunch thyme, picked
200ml light olive oil
S&P&S

500g parmesan, finely grated

500g kalamata olives, pitted
1 bunch parsley, picked
2 cloves garlic, chopped
250g Lilliput capers
300ml olive oil

2 bunches basil, picked

500g shallots, chopped
1 bunch basil, julienned
100ml champagne vinegar
200ml light olive oil
S&P&S

1 sour dough loaf, stale
1 bunch rosemary, chopped fine
50g sea salt
50ml olive oil

METHOD

Halve cherry tomatoes - marinate in a bowl with thyme, oil, and S&P&S - place cup side up on a drying rack
Bake at 100°C for 60 minutes - remove from oven - allow to cool and reserve for later.

Use a silpat mat & cast iron baking tray, with a ring mould sprinkle cheese in to achieve even 1mm coating.
Repeat until tray is full. Bake in moderate oven on low fan until cheese melts and crisps. Cheese will still be slightly pliable in its warm state, but crisps as it cools. Store carefully in sealed container with silica gel.

Tapenade: place ingredients in a robot coupe and pulse to a coarse paste - firm enough to hold a quenelle.

Cling film a main course plate and pull it tight to form a drum, rub on a thin layer of olive oil and place basil leaves on the oil face side down. Microwave for a minute at a time until basil goes crispy and translucent.

Combine the above ingredients to form a dressing.

Slice bread and arrange on flat trays - drizzle with oil, salt and herbs. Bake in oven on half fan until crispy.
Store in airtight container.

To plate: place a bread wafer on the plate then a line bisecting this on the bias. Stand a parmesan tuile in the tomatoes, a tapenade quenelle falling off the side of the tomatoes, dress with shallot vinaigrette and finish with three basil crisps.



ASFM SHOPPING LIST

Ingredients

bread

olive oil

olives

tomatoes

garlic, shallots

basil, thyme, parsley, rosemary

vinegar

capers

Cheese

Stallholders

Riveria Bakery/Paolo's Artisan Bakery, From The Grain, Flour Power Breads

Bald Hills Olive Grove, Rodger Fryer

Hardings Fine Foods, Patlin Gardens

baldhillsolivegrove.com.au, Patlin Gardens, Rodger Fryer

Tobalong Tomatoes, and below

Hart's Vegetables, Cosmidis Produce,

Virgara's Garden, Golden BC, N&M Tsimiklis, Alnda Farms,

B & A Andonopoulos, Patlin Gardens

Salad Greens & Kitchen Herbs, Gooseberry Hill Farm,

Alnda Farms, Hillside Herbs, Patlin Gardens,

Virgara's Garden, Aay's Herbs

Woodside Cheese Wrights, Mountain Fresh Juices

Australian Capers

Alexandrina Cheese Company, Limestone Coast Cheese,

b.d Farm Paris Creek, Woodside Cheese Wrights