

## Grilled Tomatoes with Oregano



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**This recipe is available for:**

- Convotherm mini

**Accessories:**

- 1/1 GN Granite enamelled tray, 40 mm deep, 3004034

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- Chilled 4°C
- 1 Full Tray
- From Scratch

**Stage 1**  
185 °C

- Convection
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**Ingredients**

- 1.35 kg Plum or Salad Tomatoes
- 115 g Butter
- 2 tsp Dried Oregano
- 1 tsp Salt

**1. Food Preparation**

Remove any stalks then wash & dry the Tomatoes, slice the tomatoes in half.

**2. Cooking Instruction**

Place tomatoes on the tray and brush with melted butter, infused with dried oregano and season with salt.

**3. Food Serving Instruction**

Serve as a side dish for breakfast buffet or a garnish for steaks.