

Grilled Tomatoes with Oregano



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This recipe is available for:

- Convotherm maxx

Accessories:

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

PROFILE

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

Stage 1
185 °C

- Convection
- 00:07 | -
- 3
- 2

RECIPE

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.