

Cherry Tomato with Goats cheese

Prep time: 15 mins

Serves: 2-3

Ingredients

- 110g (4oz) goats cheese
- Handful of fresh basil
- 24 cherry tomatoes
- ½ teaspoon freshly ground black pepper



Preparation

Combine the cheese, basil, salt and pepper in a bowl. Mix with a fork till they are well blended. Halve each cherry tomato. Using a spoon carefully scoop out the insides to make a hollow yet sturdy shell. Drain off any juice that may be left in the shells. Scoop about 1 tsp of the cheese mixture and carefully stuff a tomato shell. Repeat until tomatoes or cheese mixture is used up.

Arrange the filled tomatoes on a serving platter and devour, yummy!