

**Tomatoes A La Provencale (Tomatoes stuffed with bread crumbs, herbs and garlic)**  
**(from Mastering the Art of French Cooking – volume 1)**

*Yield: approximately 6 servings*

- 6 Firm, ripe, red tomatoes about 3 inches in diameter
- Salt and freshly ground pepper
- 1-2 Cloves mashed garlic
- 3 Tablespoons minced shallots
- 4 Tablespoons minced fresh basil (1/4 cup)
- 4 Tablespoons minced fresh parsley (1/4 cup)
- 1 Teaspoon chopped fresh thyme
- 1/4 Cup grapeseed or olive oil
- 1/2 Cup crumbs from fresh white bread with body



Preheat oven to 400 degF.

Remove the stems and cut the tomatoes in half cross-wise. Gently press out the juice and seeds. Sprinkle the halves lightly with salt and pepper.

Blend garlic, shallot, basil, parsley, thyme, about 1/4 teaspoon salt, a few grinds of pepper, oil and bread crumbs in a mixing bowl. Correct seasoning. Fill each tomato half with a spoonful of two of the mixture. Sprinkle with a few drops of oil. Arrange the tomatoes in a baking pan coated with spray; do not crowd them.

Place in upper third of the preheated oven and bake for 10-15 minutes or until the tomatoes are tender but hold their shape and the bread crumb filling has browned lightly.



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