

## VINE-RIPENED CHERRY TOMATO, PERSIAN FETA & BALSAMIC GLAZE



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Shaun Thompson



Geoff Laws

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
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### Ingredients

#### VINE-RIPENED CHERRY TOMATO, PERSIAN FETA & BALSAMIC GLAZE

- 2 Vine-ripened cherry tomatoes
- Persian feta
- 250ml balsamic vinegar
- Focaccia bread

### Methods and Directions

#### VINE-RIPENED CHERRY TOMATO, PERSIAN FETA & BALSAMIC GLAZE

##### Crouton



- Pipe a small amount of marshmallow mix onto each piece of soaked sponge cake disc.

### **Vine-ripened Tomato**

- Score the bottom of the tomatoes with a cross and deep fry for 2 minutes.

### **Balsamic Glaze**

- Heat vinegar in a saucepan over a medium temperature. Bring it up to a boil and then reduce heat to low. Simmer for approx 20 minutes until glaze is reduced by half. Let cool and refrigerate.

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