

HOW TO MAKE

Tomatoes and hazelnuts crumble, Goat cheese sauce

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 1 bunch spring onions• 5 oz butter• 1 TBS brown sugar• Salt and pepper• 3 lb tomatoes• 3.5 oz flour• 2.5 oz hazelnuts• 2 oz grated parmigiano• Olive oil• ½ fresh goat cheese• 1 cup heavy whipping cream	1	Pre-heat the oven at 360°		<i>« You can make a gluten free version by replacing the flour by equal amount of chopped nuts. »</i>
	2	Clean and chop the onions. Caramelize them in the butter with the sugar. Set aside.	<ul style="list-style-type: none">• 1 bunch spring onions• 2 oz butter• 1 TBS brown sugar	
	3	Chop coarsely the tomatoes and drain the seeds and juices. Add the caramelized onions, salt and pepper. Set aside.	<ul style="list-style-type: none">• 3 lb tomatoes• salt and pepper	
	4	Chop coarsely the hazelnuts, combine with the butter, the parmigiano, pepper, a little salt, the flour. Crumble between your fingers.	<ul style="list-style-type: none">• 3.5 oz flour• 3 oz butter• 2.5 oz hazelnuts• 2 oz grated parmigiano	
	5	Butter ramequins and layer the tomatoes mix and on top the crumble, drizzle olive oil. Bake for 20 to 30 minutes.	<ul style="list-style-type: none">• Olive oil	
	6	Combine the goat cheese with the cream and serve with the crumbles.	<ul style="list-style-type: none">• ½ fresh goat cheese• 1 cup heavy whipping cream	