

Tomatoes to your heart's delight - recipes by Michelin star chef Anna Matscher



As we mentioned last week, we have something really special this week for all our readers who are tomato fans: two summery recipes from the Tomato Festival in South Tyrol – exclusively for the Munich Tumour Centre by Michelin star chef Anna Matscher.

2. Tomato burgers

Ingredients for 4 persons:



To make the tomato salad:

- 2 tbsp capers
- 200g tomatoes, numerous shapes and sizes
- 2 -3 tbsp basil
- 2 tbsp balsamic vinegar
- 2 tbsp olive oil
- Salt and cayenne pepper according to taste
- Some wild edible greens

To make the aubergine purée:

2 aubergines
1 tbsp olive oil
1 tbsp thyme
1-2 garlic cloves
Salt according to taste

To make the braised tomatoes:

100g colourful mixture of cocktail tomatoes
½ tsp finely chopped rosemary
½ tsp finely chopped thyme
1 pinch finely chopped *chilli peppers*
1 garlic clove
1 tbsp olive oil
Salt according to taste

To serve:

4 small bread rolls
250g buffalo mozzarella
Optional: some finely chopped and fried aubergine skin

Preparation (c. 30 minutes):



To make the tomato salad:

Roughly chop the tomatoes and mix with the finely chopped capers, basil and wild edible greens. Marinate with balsamic vinegar and olive oil. Finally, season to taste with salt and cayenne pepper.



To make the aubergine purée:

Halve the aubergines and cook in the oven at 180°C for 30 minutes together with the garlic. Next purée the aubergines with the garlic in the mixer with thyme, salt and olive oil.



To make the braised tomatoes:

Cook the cocktail tomatoes with the rosemary, thyme, garlic and finely chopped chilli peppers as well as the olive oil and salt in the oven at 180°C for 10 minutes.



To serve:

Cut a cross-shape into each of the bread rolls and open out each of the corners. Fill the bread rolls with the aubergine purée. Serve the tomato salad on the plate and place the bread roll on top. Add the buffalo mozzarella and braised tomatoes on the aubergine purée and garnish with the fried aubergine skin.



Bon appetit!

2. Risotto with three types of tomato

Ingredients for 4 persons:

2 spring onions

200g tomatoes of different types and colours



4 tbsp parmesan

1 tbsp butter
30g dried tomatoes
150 g cherry tomatoes
1 sprig of thyme
3 garlic cloves
300g risotto rice
500 – 700ml tomato stock

Preparation (c. 30 minutes):



Lightly toast the risotto rice on a low temperature without oil for 2 to 3 minutes. Add some of the tomato stock and simmer for approximately 15 minutes. Keep gradually adding more stock over this time. Meanwhile, sauté the cherry tomatoes in a pan with the thyme and garlic. Finely chop the tomatoes and spring onions and grate the parmesan.



When the rice is cooked, stir in the finely chopped tomatoes, spring onions, parmesan and butter. Add the chopped dried tomatoes, and serve the risotto on plates. Now add the braised tomatoes on top of the risotto. Bon appetit!

Tip: For a special flavour try adding 2-3 tbsp finely puréed basil and serve on the risotto.
