Mozzarella Pear with Roasted Tomatoes, Cannellini Beans & Basil



Serves: 6
Prep Time: 15 mins
Cook Time: 25 mins

Ingredients

- 300-350 g Montefiore Mozzarella Pear
- 500 g mixed cherry tomatoes
- 1 x 400 g tin cannellini beans, drained and rinsed (about 240 g drained)
- 2 garlic cloves, lightly crushed but left whole
- 50 ml extra virgin olive oil, divided
- 15 ml red wine vinegar
- 15 ml tomato roasting juices, reserved
- 20 g fresh basil leaves
- 1/2 tsp sea salt
- Freshly cracked black pepper

Method

STEP 1

Preheat oven to 200°C conventional / 180°C fan-forced.

STEP 2

Place the tomatoes and lightly crushed whole garlic cloves on a shallow roasting tray. Add 25 ml olive oil, 1/2 tsp salt and black pepper. Roast for 20-25 minutes until the tomatoes are blistered and some have burst, while others still hold their shape.

STEP 3

Remove and discard the garlic. Measure 15 ml of the tomato roasting juices. If the tray is very wet, leave the excess behind so the serving platter does not flood.

STEP 4

Whisk the remaining 25 ml olive oil with 15 ml red wine vinegar and 15 ml reserved tomato juices. Taste and adjust seasoning. No honey is required.

STEP 5

Toss the drained cannellini beans with about half the dressing and half the basil.

STEP 6

Slice the Mozzarella Pear crossways into full round slices approximately 12-15 mm thick. Keep the rounds intact – do not halve them.

STEP 7

Arrange the mozzarella rounds in a loose overlapping line or arc across the platter. Spoon the dressed beans alongside and partially between the slices, then add the roasted tomatoes.

STEP 8

Spoon the remaining dressing mainly over the beans and tomatoes, keeping the cheese clean. Finish with remaining basil and black pepper.