

# BRUSCHETTA OF HERITAGE TOMATOES, TOASTED PEANUT & RED PEPPER PESTO

4-6  
SERVES

30  
MINS  
COOK

KraftHeinz

VEGAN  
MAYO



**KERTH GUMBS**

Winner of the Great British Menu 2020



## INGREDIENTS

### Tomato Vinaigrette

500g	Freshly chopped cherry tomatoes
300g	Heinz Seriously Good Vegan Mayo
200ml	Olive oil
500ml	Tomato juice
3	Garlic cloves (grated)
40g	Sugar
30g	Maldon salt
100ml	Chardonnay vinegar
100g	Toasted peanuts
2x	Fresh thyme sprigs

### Semi Dried Tomato Pesto

300g	Red peppers (roasted)
300g	Semi dried tomatoes
2	Garlic cloves
2	Red onion (peel and roasted)
80g	Heinz Ketchup
200g	Heinz Seriously Good Vegan Mayo
100ml	Olive oil
15g	Maldon salt

## METHOD

### Tomato Vinaigrette

1. In a large bowl mix all the ingredients together to marinate for 20 minutes, then blend until smooth and pass through a fine sieve, set aside to chill.

### Semi Dried Tomato Pesto

1. Once roasted remove skin & seeds.
2. Then place all ingredients into a robot coupe (mixer).

### Croutons

1. Baguette, slice & drizzle with oil and toast lightly, then rub with garlic.

### Green Oil

1. Blanch 1 bunch of curly parsley, 1 bunch of basil leaves in boiling water, remove and place in ice water.
2. Squeeze dry and blend with 200ml of vegetable oil, then strain and place in fridge.

### Plating

1. Then assemble with vegan cheese in the centre building tomatoes and other ingredients as desired, drizzle olive oil & lemon juice.
2. Add tomato vinaigrette to plate, sprinkle with a few raw peanuts.
3. Finish with desired cress & green oil.

*Kerth Gumbs*

