



## OX TONGUE TOMATO SALAD WITH BEETROOT SLAW

Slow roasted tomatoes and fresh tomatoes tossed with slices or cubes of OxTongue and baby leaves. Served alongside a fresh beetroot slaw

### Method - Serves 4

1. Preheat oven to 180°C. Cut 3/4 of the tomatoes in half and place cut side up on a baking tray.
2. Mix the oil, crushed garlic and sugar together in a small bowl. Drizzle the mixture evenly over the tomatoes, place the tray in the oven and roast for 45 minutes to 1 hour, or until, very tender and slightly charred. Remove from oven and leave to cool.
3. Cut the remaining tomatoes into large chunks and drop into a large bowl, with the cubed ox tongue and cooled, slow roast tomatoes. Stir in the vinegar, rip in some basil leaves and season.
4. In another bowl mix the beetroot, fennel, crème fraîche and mustard together and season to taste.
5. Serve the tomatoes on a pile of baby leaf salad with the beetroot slaw on the side.

### Ingredients

750g ripe tomatoes  
3 tbsp extra-virgin olive oil  
2 garlic cloves, crushed  
1 tsp sugar  
200g Rea Valley ox tongue, cut into 1cm cubes  
100g baby leaf salad  
Small bunch fresh basil  
200g fresh raw beetroot, peeled - cut into matchsticks  
1 small head of fennel, very finely sliced  
4 tbsp crème fraîche  
1 tsp grainy mustard  
Salt and freshly ground black pepper