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MENU

SPREE CELEBRITIES FASHIO

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June 12, 2012

PASTRY

Tomato and feta cheese frosting

by Barbara Joubert

Delicious simple green salad and bread boundaries.

4 servings

- 3 onions
- 60ml olive oil
- salt and pepper
- 5 large rosa tomatoes
- 400g feta cheese
- Handful fresh basil, grofgebreek
- 300g cherry tomatoes on the vine

Preheat oven to 180 ° C. Cut each onion into 8 wedges. Place in baking dish and pour 30 ml of olive oil. Season with salt and pepper. Roast 30 minutes. Cut large rosa tomatoes into thick slices and serve with onion wedges in casserole. Pak feta cheese circles also bowl. Sprinkle basil and place rank with tomatoes on top. Sprinkle remaining olive oil and season with pepper. Return to oven and roast for 35 minutes. Serve hot.



Photo by Micky Hoyle Sarie KOS
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