

Seared cherry tomatoes

Henri recipe

- 1 pint of fresh cherry tomatoes (on the wine)
- 1-2 tablespoons of olive oil
- Pinch of Kosher salt and fresh ground pepper
- ½ garlic head, minced
- A dash of thyme



Photograph Henri T. de Hahn

1. Wash the tomatoes and dry them
2. Heat pan with olive oil and add tomatoes on high. Let them grill for 4-5 minutes, then reduce heat and simmer so that the juices of the tomatoes caramelize slowly.
3. Salt and pepper accordingly.
4. Serve hot as an accompaniment with any dish –such as risotto
- 5.

NOTE: fresh herbs can add extra flavor, for example, mint, basil Italian parsley...