Stuffed Beefsteak Tomatoes

Medium | 4 Servings | 75 min.



In the world of Italian cuisine, there are dishes that warm not only the stomach but also the soul. “Pomodori ripieni”—stuffed tomatoes—are undoubtedly among them. Our recipe combines the freshness of sun-ripened tomatoes with a vegetarian filling and one made from the finest salsiccia, bringing all these flavors together at one table. Melt-in-your-mouth cheese, fresh basil. Buonissimo!

Ingredients

8 firm tomatoes

1 clove of garlic

1 onion

3 tbsp olive oil

1 can (425 ml) ORO di Parma Finest Tomato Pulp

Salt

Pepper

30 g pine nuts

100 g frozen spinach leaves (thawed)

100 g ricotta

1/2 small zucchini

100 g salsicce

1/2 package (125 g) mini mozzarella balls

50 g grated Pecorino

Basil for garnish

Step 1: Preparation

First, wash the tomatoes, cut off the tops, and carefully hollow them out. Coarsely chop the flesh.

Step 2: Pine Nut and Spinach Filling

Heat the oil in a pot and sauté the garlic and onions until translucent. Add the remaining tomato pulp and our finest tomato pulp, bring to a boil, and simmer for about 5 minutes. Then season the sauce with salt and pepper to taste, pour it into a baking dish, and arrange the hollowed-out tomatoes in it. Toast the pine nuts in a pan, squeeze the spinach dry, and chop it coarsely. Mix the ricotta, spinach, and pine nuts together and season with salt and pepper to taste. Divide the prepared filling evenly among half of the tomatoes.

Step 3: Zucchini and Salsiccia Stuffing

Now is a good time to preheat our oven to 200°C. For our second filling, wash and trim the zucchini, then dice them. Next, remove the casings from the salsicce. Heat 1 tablespoon of oil in a skillet and sauté the sausage meat for about 3 minutes. Add the zucchini cubes, sauté briefly, and season with salt and pepper to taste. Fill the remaining tomatoes, alternating layers of the filling and the mini mozzarella balls.

Step 4: The Finale

Sprinkle the pecorino over our stuffed tomatoes and bake the dish in the oven at 200°C for 30 minutes. When done, serve the tomatoes with our fresh sauce and garnish with basil, the classic Italian herb.

Used products:



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