

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

**30 MINUTES**

Cook Time

**4-6**

Servings

**SERIOUSLY GOOD VEGAN  
MAYONNAISE, TOMATO KETCHUP**

Heinz Products

## Ingredients:

Baguette  
1 garlic clove  
1 bunch of curly parsley  
1 bunch of basil leaves  
200 ml vegetable oil  
Vegan cheese  
Cress

### For the tomato vinaigrette:

500 g freshly chopped cherry tomatoes  
300 g Heinz Seriously Good Vegan Mayonnaise  
200 ml olive oil  
500 ml tomato juice  
3 garlic cloves (grated)  
40 g sugar  
30 g Maldon salt  
100 ml chardonnay vinegar  
100 g toasted peanuts  
2 fresh thyme springs

### For the semi dried tomato pesto:

300 g red peppers (roasted)  
300 g semi dried tomatoes  
2 garlic cloves  
2 red onions (peeled and roasted)  
80 g Heinz Tomato Ketchup  
200 g Heinz Seriously Good Vegan Mayonnaise  
100 ml olive oil  
15 g Maldon salt

## Method:

1. For the tomato vinaigrette, mix all the ingredients in a large bowl and marinate for 20 minutes, then blend until smooth, pass through a fine sieve, and set aside to chill.
2. For the semi-dried tomato pesto, roast the peppers and tomatoes; once roasted, remove the skins and seeds, then place all ingredients into a food processor and blend.
3. For the croutons, slice the baguette and drizzle with oil, toast lightly, then rub with garlic.
4. For the green oil, blanch 1 bunch of curly parsley and 1 bunch of basil leaves in boiling water, then transfer to ice water. Squeeze dry and blend with 200 ml of vegetable oil, strain, and place in the fridge.
5. To plate, assemble with vegan cheese in the centre, arranging the tomatoes and other ingredients as desired, and drizzle with olive oil and lemon juice. Add tomato vinaigrette to the plate, sprinkle with a few raw peanuts, and finish with your choice of cress and green oil.