

ROASTED FLORIDA TOMATOES PARMESAN

Jennifer Mannion, Peter Kump's New York Cooking School
Winning entry in 2001 Florida Tomato Committee Recipe Contest



<u>Ingredient</u>	<u>Quantity</u>
Flour	1 cup
Eggs	3
Panko (coarse Japanese-style bread crumbs)	1-1/4 cups
Grated Parmesan cheese	1 cup, divided
Salt	1 teaspoon
Ground black pepper	3/4 teaspoon, divided
Firm fresh Florida tomatoes	4 large (about 2 pounds)
Olive oil	1/2 cup
Ricotta cheese	1 cup
Egg yolk	1
Thinly slivered basil leaves	1/2 cup
Shredded mozzarella	1/2 cup

1. Preheat oven to 350°F. Place flour in a shallow bowl and, in another, beat three eggs. In a third bowl, combine panko, 1/2 cup of the Parmesan, the salt and 1/2 teaspoon of the pepper.
2. Cut each tomato in four thick slices; pat dry with paper towels. Dredge each slice in flour, then in egg and, finally, in the panko mixture. In a skillet, heat oil. Add a few tomato slices at a time; fry until golden brown, about 1 minute per side. Drain on paper towels; cool.
3. In a bowl, combine ricotta, egg yolk, the remaining 1/2 cup Parmesan, basil and the remaining 1/4 teaspoon pepper. Place 8 of the tomato slices in a single layer in an ungreased shallow roasting pan. Top each slice with 2 tablespoons of the cheese mixture; cover with remaining tomato slices.
4. Bake tomatoes for 20 minutes. Sprinkle tops with mozzarella; bake until ricotta filling is set and mozzarella is golden, about 5 minutes. Let stand for 10 minutes.

YIELD: 8 portions