

# SURPRISE TOMATO THE LAUGHING COW®

- ENTREE -

**For 4 people**

Preparation time: 30 min

## Ingredients

- 4 big tomatoes
- 250 gr fresh salmon
- 4 portions Laughing Cow
- ½ bunch chives
- olive oil
- salt/pepper

## Method

- 1 Preheat a water pot.
- 2 Make a crossways incision under each tomato and put them in boiling water for around 20 seconds then immediately cool them in cold water.
- 3 Peel the tomato and cut a hat. Take out the pulp. Mix the pulp with a tablespoon of olive oil.
- 4 Fry the seasoned salmon with this tomato water.
- 5 Crumble the cooked and cooled salmon with Laughing Cow and finely chopped chives. Check the seasoning and stuff generously the tomatoes.

Let your imagination run wild to create your own stuffing, a toasted bread will be welcome...

