



Charred Tomatoes with Cold Yoghurt (Ottolenghi)

★★★★☆

A creamy cooling yoghurt topped with hot, roasted herby tomatoes. Delicious as a side dish or as part of a mezze platter - recipe from Yotam Ottolenghi's 'Simple' cookbook.

Course Salads & Sides

Keyword dip, lemon cake, oregano, Ottolenghi, side, thyme, tomatoes, yoghurt

Prep Time 10 minutes

Cook Time 20 minutes

Servings 4 people

Author Izy

Ingredients

- 350 g (12.5 oz) cherry tomatoes
- 3 tbsp olive oil
- $\frac{3}{4}$ tsp cumin seeds
- $\frac{1}{2}$ tsp light brown sugar
- 3 garlic cloves , peeled and finely sliced
- 3 sprigs thyme
- 3 sprigs fresh oregano
- 1 lemon – , zest of one half shaved off in 3 wide strips, the other half grated
- salt and black pepper
- 250 g (9 oz) fridge-cold extra-thick Greek yoghurt
- 1 tsp urfa chilli flakes , or $\frac{1}{2}$ tsp regular chilli flakes

Instructions

1. Heat the oven to **200°C (400°F) fan / 220°C (450°F) non-fan.**
2. Put the tomatoes in a rimmed baking dish that's just large enough to accommodate them all snugly. Add the oil, cumin, sugar, garlic, thyme, oregano sprigs, lemon zest strips, a pinch of salt and a good grind of pepper. Toss together with your hands.

350 g (12.5 oz) cherry tomatoes, 3 tbsp olive oil, $\frac{3}{4}$ tsp cumin seeds, $\frac{1}{2}$ tsp light brown sugar, 3 garlic cloves, 3 sprigs thyme, 3 sprigs fresh oregano, 1 lemon –, salt and black pepper

3. Roast for **20 minutes**, until the tomatoes are beginning to blister and the liquid is bubbling, then turn the oven to the grill setting and grill for 5 to 7 minutes, until the tomatoes start to blacken on top.
4. While the tomatoes are roasting, mix the yoghurt with the grated lemon zest and 1/4 tsp salt, then return to the fridge.
250 g (9 oz) fridge-cold extra-thick Greek yoghurt, 1 lemon –
5. Once the tomatoes are ready, spread out the cold yoghurt on a large plate or shallow, wide bowl. Spoon the hot tomatoes on top, as well as the pan juices, lemon peel, garlic and herbs, and finish with the remaining oregano and chilli. Serve at once with some flatbreads or sourdough.
3 sprigs fresh oregano, 1 tsp urfa chilli flakes

Notes

Extracted from Ottolenghi Simple by Yotam Ottolenghi (Ebury Press, £25)