

HOT & COLD PICKLED TOMATOES

with chilli yoghurt
from Life Kitchen

Ingredients (serves 3-5)

For the Chilli Oil:

(makes 200ml so you'll have plenty left over)

200ml rapeseed oil
40g dried chipotle chilli flakes
20g red chilli flakes

For the tomatoes:

150ml red wine vinegar
1/4tsp fennel seeds
6 coriander seeds
2 bay leaves
12 mixed-colour cherry tomatoes, halved or quartered
2tbsp full-fat Greek yoghurt
1tsp Chilli Oil (see above)

Method

Begin in advance by making the chilli oil:

Place a saucepan on a medium heat and add the oil. Bring to a simmer - be very careful as the oil will be extremely hot.

After a few moments, drop in a chilli flake: if the oil is hot enough, the flake will sizzle slightly. Remove the pan from the heat and stir in both types of chilli flake.

Set aside and allow to cool completely. Once cooled, pour into a sterilised jar and seal with a lid.

To complete the dish:

Stir together the vinegar, both seeds and the bay leaves in a bowl. Place a saucepan on a high heat and pour in half the liquid (with half the aromatics). Bring to the boil, then turn off the heat.

Divide the tomatoes between two bowls and pour the hot liquid into one bowl and the cold into the other. Leave for five minutes.

Meanwhile, combine the yoghurt and chilli oil in a bowl.

To serve, spread the warmed breads with the chilli yoghurt, top with both hot and cold tomatoes (discarding the bay) and scatter over the mint.

Enjoy!