

Tomatoes stuffed with tofu cream



For approx. 15 medium tomatoes:

200 g tofu

50 g of green olives, finely chopped (optional)

dill, finely chopped

2 tablespoons olive oil

salt and pepper, to taste

Let the tofu drain. Blend until smooth. Add the olives, dill, the olive oil, salt and pepper and mix it with a wooden spoon until you get a fine paste.

Cut the tops of the tomatoes, remove the core with a teaspoon and leave to drain upside down, for a few minutes. Fill each tomato with the tofu cream.



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