



## Tomato & Boursin Napoleon

Serves 4

### Ingredients

- 4 medium, firm green tomatoes
- 1/2 cup all-purpose flour
- 2 beaten eggs
- 2/3 cup fine bread crumbs, panko or cornmeal
- 1/4 cup olive oil
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup cream cheese or boursin
- 2 tbsp. chopped fresh or dried herbs
- 2 tbsp. chopped fresh or dry garlic
- 1/2 cup tomato sauce, red pepper sauce or green pepper sauce

### Method

1. Cut unpeeled tomatoes into 1/4 inch slices. Sprinkle slices with salt and pepper. Let stand for 5 minutes. Meanwhile, place flour, eggs and bread crumbs in separate shallow dishes.
2. Heat 2 tablespoons of olive oil in a skillet on medium heat. Dip tomato slices in flour, then eggs and then bread crumbs. In the skillet, fry half of the coated tomato slices at a time, 4-5 minutes on each side or until golden brown. As you cook the rest of the tomatoes, add olive oil to the pan as needed. Season to taste with salt and pepper.
3. Mix cream cheese with herbs and garlic.
4. Stack up fried green tomatoes with 1 teaspoon of cream cheese mixture (or boursin) between each slices.
5. Serve warm with tomato sauce or roasted pepper sauce (or coulis).

Recipe from Chef Eric Masson

Chef/Owner of The Brentwood Restaurant and Wine Bistro

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