

# Heirloom Tomato Kibbeh

With Heirloom Tomato Dolma Stuffed With Labne

*By Ana Sortun, Chef/Owner Oleana*

2 cups of grated tomato with pulp and seeds (2 lg. heirlooms)  
1 green bell peppers, finely minced  
1 bunch of scallions, finely minced  
1 tablespoon of red pepper paste or 1 teaspoon of harissa  
1 tablespoon of tomato paste  
2 teaspoons ground cumin  
¼ teaspoon Aleppo chilies or sweet paprika  
1 ½ cups fine bulgur  
½ cup extra virgin olive oil + 1 tablespoon  
6 small brandy wine or yellow heirloom tomatoes  
1 ½ cups of labne  
1 lemon cut into 6 big wedges to saueeze



**1.**Place the grated tomato, minced green pepper, scallions, pepper paste, tomato paste, cumin and chilies in a bowl. Whisk together and season well with S&P. Stir in fine bulgur and ½ cup olive oil and let sit for 15-20 minutes, stirring from time to time.

**2.**Prepare a medium size mixing bowl with ice water.

**3.**In a medium sized saucepan, bring water to a boil on high heat. Make an X with a small paring knife in each of the 6 yellow or small brandy wine tomatoes. Drop them in the boiling water for 20 seconds or until you see the skin peel back from the tomato. Using a slotted spoon or sieve, remove the tomatoes from the water and plunge them into the bowl of ice water. Remove the skins.

**4.**Cut each tomato in half lengthwise and remove seeds.

Salt each tomato lightly and allow to sit for a few minutes cut side down to rid of some of the water. Select 6 beautiful halves for stuffing and finely mince the other 6 halves. Chop the minced tomatoes until they start to form a paste. Place them over a sieve and let them drain for 10 minutes to lose some of their water. Place the tomato concassé in a small mixing bowl and season with S&P. Stir in a tablespoon of olive oil and set aside.

**5.**In a small bowl, season the labne with S&P. Stuff each reserved tomato half with 3-4 tablespoons of labne.

**6.** To serve, spread the kibbeh in a round shape on a plate, top with a couple tablespoons of tomato concassé, some lightly dressed greens and the stuffed tomato half. Serve with lemon.