

Tomatoes, Roasted Tomatoes and Whipped Feta on Toast

Source: New York Times Feb. 10, 2016

Ingredients

- 8 oz feta cheese
- 6 tbsps heavy cream
- 1 loaf favorite bread, about 1 lb
- zest of 1 grapefruit
- 1 tbsp grapefruit juice
- ½ tbsp tomato oil, from roasted tomatoes, New York Times recipe, see Tomatoes
- 1 garlic clove, finely chopped
- 2 cups wild arugula or torn chicory
- ½ cup torn parsley or mint
- 4 cups roasted tomatoes, roughly chopped if large
- salt and pepper to taste

Method

1. Press the feta for an hour: Take a stack of plates, wrap the feta in a dish towel, put it on the bottom plate, and put the rest of the stack on top of it.
2. Puree the pressed feta in a food processor until smooth. Combine the feta and heavy cream in a bowl and mix it by hand until it's smooth and creamy. Refrigerate until ready to use.
3. Slice your loaf of bread into ½" thick pieces. Toast pieces in the oven or toaster just until heated; you want it crispy and warm, but no color.
4. In a large bowl, place grapefruit juice, tomato oil, garlic, arugula and herbs; toss to combine. Add more oil and grapefruit juice if desired.
5. Spread the whipped feta on the toast, then put down a layer of greens. Top with a layer of tomatoes. Season to taste with salt and pepper, sprinkle the grapefruit zest on top, and serve.

Notes

To further enhance the toast, drizzle some more tomato oil from earlier over each slab of bread and sprinkle it with salt before toasting. Then rub it with a cut garlic clove when you pull it out.