



## Harrington's White Pudding with Slow-Roasted Vine-Ripened Tomatoes

This dish is a cracker, it's one of our favourites and stunningly easy to make. It's also the perfect opportunity to try Harrington's White Pudding. "So, what is white pudding?" you may ask. "A blend of locally-raised pork, suet, bread and oatmeal formed into a large sausage" we would reply. This deliciously refined delicacy provides the perfect balance to beautifully roasted vine-ripened tomatoes.

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### Equipment

- Oven
- Oven tray
- Heavy frying pan preferable cast iron

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### Ingredients

- Harrington White Pudding - sliced into 1cm thick slices
- Fresh vine ripened tomatoes
- Olive oil
- Flaky salt
- Cracked pepper

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### Directions

1. Preheat the oven to 140 C
2. Prepare the tomatoes by cutting them in half and removing the core where the stalk attaches to them.
3. Place the tomatoes on an oven tray and season with flaky salt and cracked pepper, and drizzle with olive oil.
4. Place in the oven and slow roast for 1.5-2 hours or until the tomatoes have almost halved in size.
5. Heat the frying pan on a medium heat for 2-3 minutes and fry the white pudding until golden on both sides with a little olive oil.
6. Serve with the roast tomatoes, and your favourite condiment. (Our condiment of choice is Salsa Verde)
7. Enjoy!