Stuffed Tomatoes

Ingredients

Red & yellow cherry tomatoes
Dijon mustard
Mascarpone cream cheese, fresh
Olives, chopped
Peppercorns, chopped

Nutrition Per serving

<table>
<thead>
<tr>
<th>Kcals</th>
<th>Fat</th>
<th>Saturated Fat</th>
<th>Protein</th>
<th>Sugar</th>
<th>Carbohydrates</th>
</tr>
</thead>
<tbody>
<tr>
<td>60</td>
<td>6g</td>
<td>3.5g</td>
<td>5g</td>
<td>0g</td>
<td>2g</td>
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</tbody>
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Slice a tiny lid from yellow and red cherry tomatoes and partially hollow them out.

Place a dab of Dijon mustard in each, and pipe a rosette of cheese cream on the top.

Garnish the tomatoes with pieces of olive and chopped green peppercorns.