

- Prep Time: 20 minutes
- Cook Time: 25 minutes
- Total Time: 45 minutes
- Difficulty Level: Intermediate
- Yield: 4 servings (Appetizer / Light Course)

Table of Contents



- [Intensity Ratings](#)
- [Equipment Needed](#)
- [Ingredients](#)
 - [1. The Roasted Tomatoes](#)
 - [2. The Feta “Snow”](#)
 - [3. Basil Oil & Garnish](#)
- [Step-by-Step Instructions](#)
 - [Step 1: Prepare the Roasted Tomatoes](#)
 - [Step 2: Make the Basil Drizzle Oil](#)
 - [Step 3: Whip the Feta “Snow”](#)
- [Plating & Assembly](#)
- [Chef’s Secrets for Perfect Success](#)
- [Nutrition Information](#)

Intensity Ratings

- Technique Intensity: 4 / 10 (*Basic roasting, whipping, and oil infusion*)
- Flavor Intensity: 8 / 10 (*High contrast between acidic tomatoes, salty feta, and herbaceous basil*)
- Visual Impact: 9 / 10 (*Dramatic color contrast of bright red against cloud-white feta*)

Equipment Needed

- High-speed blender or food processor
- Hand mixer or stand mixer with whisk attachment
- Heavy rimmed baking sheet
- Parchment paper or silicone baking mat
- Fine-mesh sieve or cheesecloth
- Squeeze bottle (optional, for basil oil drizzling)

Ingredients

1. The Roasted Tomatoes

- 1.5 lbs (680g) Heirloom or Vine-Ripe Tomatoes (medium size, kept on the vine if possible)
- 2 tbsp (30ml) Extra Virgin Olive Oil
- 2 cloves Fresh Garlic, thinly sliced
- 2 sprigs Fresh Thyme
- 1 tbsp Aged Balsamic Vinegar
- ½ tsp Coarse Sea Salt
- ¼ tsp Freshly Cracked Black Pepper

2. The Feta “Snow”

- 8 oz (225g) High-Quality Greek Feta Cheese (block in brine, drained)
- ⅓ cup (80ml) Heavy Cream (36% fat, chilled)

- ¼ cup (60g) Greek Yogurt (full fat)
- 1 tsp Lemon Zest
- 1 tbsp Fresh Lemon Juice
- 1 pinch Flaky Sea Salt

3. Basil Oil & Garnish

- 1 cup Fresh Basil Leaves (packed)
- ½ cup (120ml) Extra Virgin Olive Oil
- 1 pinch Sea Salt
- Microgreens or edible flowers (for presentation)

Step-by-Step Instructions

Step 1: Prepare the Roasted Tomatoes

1. Preheat Oven: Set your oven to 400°F (200°C) with a rack in the middle position.

2. **Prep Tomatoes:** Wash and thoroughly dry the tomatoes. If they are attached to the vine, leave small clusters of 2–3 attached for visual elegance. Lightly score a tiny “X” at the bottom of each tomato using a sharp paring knife to prevent bursting under heat.
3. **Season:** Place the tomatoes on a parchment-lined baking sheet. Arrange the sliced garlic and thyme sprigs around them. Drizzle with extra virgin olive oil and balsamic vinegar, then season evenly with coarse sea salt and cracked black pepper.
4. **Roast:** Bake for 22–25 minutes until the tomato skins start to wrinkle and blister slightly, but the tomatoes still hold their shape. Remove from the oven and let cool to lukewarm temperature.

Step 2: Make the Basil Drizzle Oil

1. **Blanch Basil:** Bring a small pot of water to a boil. Prepare an ice bath nearby. Submerge the basil leaves in boiling water for 10 seconds, then immediately transfer them to the ice bath to lock in bright green chlorophyll.
2. **Blend & Strain:** Squeeze out every drop of excess moisture from the basil using paper towels. Place the blanched basil and ½ cup extra virgin olive oil into a blender. Blend on high speed for 1 minute until completely smooth. Strain through a fine-mesh sieve or cheesecloth into a small jar or squeeze bottle.

Step 3: Whip the Feta “Snow”

1. **Crumble & Process:** Place the drained feta cheese and full-fat Greek yogurt into a food processor or blender. Pulse until the mixture is broken down and completely smooth.

2. **Whip Cream:** In a separate chilled bowl, beat the heavy cream, lemon zest, lemon juice, and a pinch of salt using a hand mixer on medium-high speed until stiff peaks form (about 2–3 minutes).
3. **Fold & Fluff:** Gently fold the whipped cream into the smooth feta mixture using a silicone spatula in three increments. The texture should turn ultra-light, velvety, and cloud-like, resembling freshly fallen snow.
4. **Chill:** Place the whipped feta snow in the refrigerator for 15 minutes to set before plating.

Plating & Assembly

1. **Base:** Spoon a generous bed of chilled Feta “Snow” across the center of each serving plate or a large family-style platter. Use the back of a spoon to create light swirls and peaks in the snow texture.
2. **Arrange:** Carefully position 2–3 warm, blistered tomatoes atop the feta snow. Allow some of the warm roasting juices to drip down onto the cool white base.
3. **Drizzle:** Drizzle the bright green Basil Oil around and over the tomatoes, allowing it to pool in the crevices of the feta snow.
4. **Garnish:** Sprinkle with extra flaky sea salt, cracked black pepper, and microgreens or fresh basil leaves. Serve immediately with warm crusty sourdough or pita.

Chef’s Secrets for Perfect Success

- Temperature Contrast: The secret to this dish is the dynamic between the slightly warm, savory tomatoes and the cold, bright feta snow. Avoid serving the tomatoes scalding hot, as this will melt the whipped feta base too quickly.
- Feta Selection: Always buy block feta stored in brine made from sheep’s or goat’s milk. Pre-crumbled feta contains anti-caking agents that disrupt the silky whipping process.
- Make Ahead: You can prepare the basil oil up to 3 days in advance and store it in an airtight jar in the fridge. The feta snow can be whipped up to 4 hours ahead of time.

Nutrition Information

Servings per recipe: 4 | Serving size: 1 tomato cluster with ¼ feta snow & oil garnish

Metric	Amount per Serving	% Daily Value*
Calories	385 kcal	—
Total Fat	34g	44%
– Saturated Fat	11g	55%
– Trans Fat	0g	—
Cholesterol	45mg	15%
Sodium	720mg	31%
Total Carbohydrates	12g	4%
– Dietary Fiber	3g	11%
– Sugars	7g	—
Protein	10g	20%
Vitamin D	0.4mcg	2%
Calcium	290mg	22%

Metric	Amount per Serving	% Daily Value*
Iron	1.8mg	10%
Potassium	540mg	11%