

Zucchini Lotus Flowers with Roasted Tomato Petals

- 8 plum tomatoes, peeled, quartered, pulp removed
- 3 garlic cloves, pressed
- 3 sprigs thyme
- 2 bay leaves
- sea salt, freshly ground pepper and a little olive oil

Heat oven to 350F. Place tomatoes on baking pan with other ingredients and bake for 45 minutes.

Note: The [Pampered Chef](#) serrated peeler removed the tomato skin easily. At [L'atelier des Chefs](#), they use the [Zyliss serrated peeler](#).

- 4 [zucchini](#)
- 1 1/2 oz black [olives](#), pitted, quartered (Moroccan olives from [Exofruits](#) used here)
- 1 T olive oil, plus a little for drizzling
- leaves from 1-2 sprigs of thyme
- sea salt and freshly ground black pepper
- 1 t paprika
- 2 T [pesto](#) as garnish

Cut 6 pieces of parchment paper to fit under the ring molds. Use a [Mandoline](#) or a sharp knife to slice 6 thin zucchini rounds for each mold. Make a flower shape with the zucchini slices on the bottom of each mold. Remove mold. Sprinkle on a little olive oil, thyme leaves, salt and pepper and let it marinate for 15 minutes.

Quarter the remaining zucchini lengthwise, then slice about 1/4-inch thick. Heat 1 tablespoon of olive oil in a large frying pan. Add the chopped zucchini, salt, pepper and thyme. Add paprika and more salt and pepper as required. Cook for about 8 minutes or until softened, adding the olives in the last few minutes.

Place a mold on each individual dinner plate. (It is not easy to transfer the **Zucchini Lotus Flowers** from a platter). Divide the cooked zucchini into the molds. Push down with the back of a spoon or a mold press. Let it set for 5 minutes, then remove each mold ring. Carefully lift and place the raw, marinated zucchini flower on top of each zucchini press. Then top each flower with a dollop of pesto.

Jittery Cook