



## THE CHEF'S RECIPE

### Spanish potato omelette & pisto with Australian bush tomato

*Chef Ignacio Cruaños*

Our Chef Ignacio Cruaños has prepared the traditional Spanish potato omelette accompanied by a Spanish pisto made of the following ingredients:

- olive oil
- red onion
- green pepper
- red pepper
- zucchini
- garlic
- ... **and Australian bush tomato.**



#### What is the bush tomato and what makes it so special?

The bush tomato is a native Australian tomato that grows in the most arid and desert areas of central Australia. It has begun to be cultivated in the Northern Territory and South Australia due to its high demand.

Did you know that there are about 100 varieties of Australian wild tomatoes, but only 6 of them are edible?

The bush tomato is the size of a cherry tomato. It is born green but turns yellow and finally becomes red once it is dry. It has an intense flavour with a sweet touch that is often used in haute cuisine. A sauce made from this tomato is perfect to accompany meat or vegetables.

