



## Cooking the Menu

A Culinary Journey Through Vintage Cookbooks

# TOMATOES GERVAIS

*A Classic French Luncheon for Summer Tables*

From Bianca's Vintage Bookshelf

Cookbook: *Le Cordon Bleu Summer Cookery*

Edition: 1971



**Prep Time:** 25 min | **Chill Time:** 35-40 minutes | **Yield:** Serves 8

### Recipe Description

*One of the loveliest pleasures of summer is a perfectly ripe tomato. In this classic French luncheon recipe, fresh tomatoes are filled with a creamy herb cheese and served chilled alongside crusty bread and a simple green salad. It's an elegant reminder that the most memorable meals are often the simplest ones.*

### Ingredients

- 4 small tomatoes
- Salt and freshly ground black pepper
- 4 ounces ( $\frac{1}{2}$  package) block cream cheese, softened
- 2 tablespoons sour cream
- 1 tablespoon heavy cream (or milk), as needed
- $\frac{1}{2}$  teaspoon dried thyme
- $\frac{1}{4}$  teaspoon dried marjoram
- $\frac{1}{4}$  teaspoon dried basil
- $\frac{1}{2}$  teaspoon dried parsley
- Fresh chives, finely chopped (for garnish)

## Directions

1. Slice the tops from the tomatoes and carefully scoop out the centers with a spoon.
2. Lightly salt the inside of each tomato and place them upside down on paper towels for about 20–30 minutes to drain.
3. In a bowl, combine the softened cream cheese, sour cream, and heavy cream until smooth.
4. Stir in the dried thyme, marjoram, basil, and parsley. Season with freshly ground black pepper. Taste and adjust seasoning if needed.
5. Spoon or pipe the herbed cheese mixture into each tomato.
6. Replace the tomato tops if desired, or leave them off for a more elegant presentation.
7. Chill for 1–2 hours before serving.
8. Just before serving, sprinkle generously with freshly snipped chives.

**Serve with crusty French bread or alongside a light summer luncheon.**

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### *A Simple Summer Luncheon Idea*

Stuffed Provençal tomatoes, a crisp garden salad,  
and a quiet afternoon meal.

*Traditional French recipes often have a wonderful way of turning the simplest ingredients into something memorable. I love serving these tomatoes with a crisp green salad, fresh bread, and a quiet afternoon to enjoy them. Sometimes the simplest lunches are the ones we remember longest.*

## ***Bianca's Kitchen Notes***

- These tomatoes were even better after chilling for two hours. The herbs softened beautifully, and the garlic became much gentler.
- I used green onion tops in place of fresh chives because they were what I had available. They worked beautifully.

I hope these tomatoes bring a little bit of summer to your table, wherever you happen to be.



### ***About Cooking the Menu***

*Every vintage cookbook tells more than recipes—it tells the story of a season, a table, and the people who gathered around it.*

*Cooking the Menu began with my treasured copy of **Le Cordon Bleu Summer Cookery (1971)** and has become a journey through the menus, traditions, and timeless recipes found within the pages of vintage cookbooks.*

*My hope is that these recipes inspire you to slow down, gather around the table, and discover that some of the most memorable meals are also the simplest.*

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***I tell stories—and they usually end with lunch. - Bianca***