# Celebrating British Tomato Fortnight: Piccolo Cherry Tomato Seasonal Recipes



**British Tomato Fortnight Highlights: Seasonal Recipes to Enjoy**

**What**: British Tomato Fortnight

**When**: 27 May - 9 June 2024

**Key Details**:  
British Tomato Fortnight is an annual event celebrating the peak season of British-grown tomatoes. The spotlight this year is on Piccolo cherry tomatoes, known for their sweetness and balanced acidity. This event encourages seasonal eating, which supports local farmers and enhances sustainability.

**Featured Recipes**:  
1. **Cauliflower 'Couscous' with Piccolos**: A gluten-free, vegan salad featuring Piccolo cherry tomatoes, mint, tahini, pecans, and sour cherries, mixed with finely chopped cauliflower.

**Piccolo, Kale, and Cannellini Bean Soup with Piccolo Bread**: A plant-based soup complemented by Piccolo cherry tomatoes, kale, and cannellini beans, served with tear-and-share bread.

**Pan-Fried Lamb with Rosemary Piccolos**: Lamb cutlets served with a sauce made from red wine and Piccolo cherry tomatoes, paired with Parmesan-polenta.

**Grilled Halloumi and Piccolo Skewers**: Perfect for barbecue season, these skewers combine halloumi cheese and Piccolo tomatoes, served with a herby Piccolo salad.

**Warm Salad with Piccolos, Smoked Salmon, Orange, and Feta**: A refreshing, warm salad featuring smoked salmon, segmented oranges, and roasted Piccolo cherry tomatoes.

**Trio of Plant-Based Piccolo Crostini Canapés**: Three variations of crostini, each topped with a different Piccolo cherry tomato preparation, ideal for alfresco dining.

**Roasted Piccolo, Spinach, and Parmesan Quiche**: A buttery pastry filled with roasted Piccolo cherry tomatoes, garlic, and spinach, bound with a creamy egg and Parmesan mixture.

**Piccolo, Pesto, and Goat’s Cheese Tartlets**: Puff pastry tartlets filled with homemade pesto, soft goat’s cheese, and Piccolo cherry tomatoes, complemented by a Piccolo and cranberry sauce.

These recipes highlight the versatility and vibrant flavors of Piccolo cherry tomatoes, making them a staple for summer dining during British Tomato Fortnight. For more details and recipes, visit the British Tomato Fortnight website.