

# Daily Breeze

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## ROSSO BRUNO TOMATOES

Here's a conversation piece for your next dinner party. Dulcinea Farms has introduced Rosso Bruno vine-fresh tomatoes, greenhouse-grown in Oxnard. Juicy and rich in flavor, these medium-size tomatoes, a wild European variety, are best eaten when they have a unique, reddish brown color with hints of green. Unlike many tomatoes purchased in winter or out of season that are bland and flavorless, these have a robust, full tomato taste. If you like your tomatoes firmer, you can also eat these tomatoes when greener, but they will not be quite as flavorful. They can also be eaten when they change to a dark red color with brown overtones and almost no green color, but when they reach this stage of ripeness, they are best used in cooking. For additional information, go to [www.dulcinea.com](http://www.dulcinea.com).