

TOMATO SALAD

This is a salad I make every Christmas. Its taste, colours and freshness reflect the festive season.

800 grams mixed tomatoes eg yellow, black, red cherry,
Roma, beefsteak
sea salt and pepper

Gremolata

½ small red onion, very thinly sliced
finely grated zest ½ orange and 1 lemon
2 tablespoons each finely chopped
flat-leaf parsley and mint
1 clove garlic, finely chopped

To finish

olive oil
150 grams ricotta
small black olives



Roughly chop the tomatoes, keeping them in good-sized pieces. Arrange the tomatoes on a serving platter, drizzle with olive oil and season with salt and pepper.

Gremolata: Soak the onion in a bowl of cold water for 10 minutes. Drain and squeeze dry in a paper towel. Combine with the other ingredients in a bowl.

To finish: Spoon the ricotta in small dollops over the tomatoes. Scatter over the gremolata and then the olives (chopped if too big).

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