

Heirloom Tomato Salad

Recipe source: Modified from Corn fritters with jalapeno butter and heirloom tomato salad by Neil Perry

Fresh from the garden tomatoes, corn, coriander, basil, lemon thyme, garlic

<u>Equipment</u>	<u>Ingredients</u>
Chopping boards	450g heirloom tomatoes, quartered
Knives	1/4 cup coriander leaves
Tea towels	1 tbsp chopped lemon thyme
Measuring Cups	small handful basil leaves
Measuring spoons	1 clove garlic
Scales	1/2 tsp sea salt
Citrus Juicer	1 tbsp lime juice
Mixing bowl	4 tbsp extra virgin olive oil (optional)
Serving platter	Corn kernels (if available)

What to do

Weigh 450g tomatoes and chop into small pieces. Place in a bowl.
 Measure out 1/4 cup coriander. Wash and chop coriander finely and add to the bowl.
 Roughly tear the basil and add to the bowl.
 Remove lemon thyme leaves from the stem and chop finely. Add to the bowl.
 In a mortar with a pestle, pound 1 garlic clove with a little salt until pureed.
 Juice 1 lime and measure out 1 tbsp juice.
 Add lime juice to the pureed garlic,
 Measure 4 tbsp olive oil then whisk the oil into the garlic and lime juice.
 Add the dressing to the tomatoes and herbs.
 Add corn kernels (if using)
 Mix, then spoon onto a serving platter.

Note: For fat free Tomato salad, omit the olive oil from the dressing.

To serve

Serve with Corn Fritters and Tomato Salsa

ENJOY!