

# WILLEM'S TOMATO SALAD



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750 g cherry tomatoes  
10g fresh basil leaves  
10g fresh oregano leaves  
4-5 large cloves of fresh garlic  
15 ml fine salt  
150 ml extra virgin olive oil

Depending on the size of the cherry tomatoes, cut into half's or quarters.

Crush the fresh garlic (please, not shop bought crushed garlic).

Finely chop the basil and oregano leaves (no stems).

Add the garlic, herbs, salt and olive oil to the tomatoes, and mix.

Chill in the fridge for an hour or two for the flavours to mature.

Serve with freshly sliced Bruschetta/French loaf or Panini bread.

I also like to serve this with the following condiments:

Salami

Prosciutto

Freshly chopped red chili's in olive oil

Calamata olives

Feta cheese

I serve this tomato salad often as a starter before a braai.

Please adjust the fresh garlic and salt to your tastes. However, it will taste bland if you skimp on these two ingredients, especially the salt.

Recipe and Photo: Willem Labuschagne