



## Tomato Salad Maman Blanc

Gastronomy can be as simple as this, taking advantage of good quality produce and letting it speak for itself.

SERVES (YIELD):	4
DIFFICULTY RATING:	•
PREPARATION TIME:	10 MINS
COOKING TIME:	N/A

### PLANNING AHEAD:

The salad is best made about an hour before serving. This marinating will create a wonderful tomato jus, which will pool at the bottom of the bowl; and is where the idea of my tomato essence signature recipe came from.

### INGREDIENTS

#### For the salad

600g/4 large Coeur de Boeuf Tomatoes, washed, core removed  
80g/1 red onion, sliced

#### For the dressing

40g/1 banana shallot, sliced  
1 clove garlic, crushed  
15g/1tbsp Dijon mustard  
60ml/4tbsp Rapeseed oil  
15ml/1tbsp white wine vinegar  
30ml/2 tbsp hot water  
4 pinches Sea salt  
2 small pinches black pepper

#### To finish

30g flat leaf parsley, roughly chopped  
15g basil leaves torn

### METHOD

#### For the tomato salad

- 1 Slice the tomatoes and arrange them on a large oval plate
- 2 Scatter over the sliced red onions.
- 3 In a large bowl mix together the shallot, garlic and Dijon mustard. Add the oil slowly followed by the vinegar, and then add the warm water to emulsify and thin down the dressing.
- 4 Spoon the dressing over the sliced tomatoes and leave for about an hour to marinade. To serve, sprinkle over the freshly chopped herbs.

#### To serve

- 1 To serve, sprinkle over the freshly chopped herbs.