

Greek Salad

4 servings

- 1lb mixed tomatoes, in different colours, including some cherry tomatoes in red and gold
- ¼ lb red onion, thinly sliced
- ½ long English cucumber, thinly sliced
- 2 oz feta cheese
- 10-12 fresh basil leaves
- kosher salt
- freshly ground black pepper
- 16 kalamata olives
- 2 tbsp extra-virgin olive oil
- 1 tbsp white wine vinegar
- 1 large clove garlic, minced to a paste with salt

Core and halve the large tomatoes, and cut into thick slices. Halve the cherry tomatoes. Arrange the large tomatoes on a platter, alternating the colours attractively. Top with onion, then with cucumber rounds. Dot the surface with small clumps of cheese. Tear basil leaves into small pieces and scatter over all. Season with salt and pepper. Arrange the olives around the edge of the platter.

In a small bowl, whisk together olive oil, wine vinegar and garlic. Season with salt and pepper. Pour over salad just before serving.