

Tomato carpaccio with ginger & sherry vinegar according to Ottolenghi

I could eat tomato salad every day. Fresh, aromatic and incredibly versatile – there is hardly a dish that is so simple and at the same time so delicious. With this simple recipe according to Ottolenghi from the book "[Simple](#)", the classic tomato salad is reinterpreted as a tomato carpaccio that captures the essence of summer. Easy to prepare, but full of flavour with a special refinement on the plate, – just the right thing for every day.

in 10 min for 4 persons

Ingredients

1. 1 kg ripe tomatoes
 2. 1 two-cm piece of fresh ginger
 3. 1 spring onion
 4. 1 tbsp rapeseed oil
 5. 2 tsp white wine vinegar
 6. 1 tsp Sherryessig
 7. Fleur de Sel (Salt)
 8. freshly ground black pepper
 9. 1 piece of green or red chili pepper
 10. 3 sprigs of fresh coriander (alternative basil)
 11. 4 tbsp Olivenöl
-

Zubereitung

1. Peel and finely grate the ginger. Clean the spring onion, cut away the root and half of the dark green, finely chop separately.
2. Mix the ginger and the white of the spring onion with 1 tablespoon rapeseed oil, some fleur de sel, 2 teaspoons white-wine vinegar, 1 teaspoon sherry-vinegar and let it steep.
3. Wash the coriander, shake dry and chop finely. Wash the chili pepper, remove the stem and seeds (if you like) and chop finely. Mix the coriander and chilli.
4. Wash and dry the tomatoes, cut into slices and spread flat on a large plate.
5. Spread the dressing evenly over the tomatoes. Pour about 4 tablespoons of olive oil evenly over it and then spread the coriander-chili mixture and the greens of the spring onion over the tomatoes.

▷ If you don't like cilantro, replace it with basil.

▷ **Properly stored**, the tomatoes stay fresh for up to **14 days**. Lay out the tomatoes on a cloth and store them in a cool, dark place with high humidity – ideally in the basement. Do not store in the refrigerator or with other fruits and vegetables.

* Amazon Affiliate Link

