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by ewfood

Tomato tartar on toast

Ingredients

Thirty or less crackers, rusk or melba toast,3 large tomatoes,6 TBS. black lumpfish roe,1 TBS balsamic vinegar,1 TS liquid honey,2 TBS olive oil, a few sprigs of fresh basil, salt and pepper

Preparation

1. Cut the tomatoes into small pieces (as small as possible). Wash and chop the basil. In a bowl, prepare the dressing, made with olive oil, balsamic vinegar and honey. Let marinate the diced tomatoes for at least 20 minutes in the refrigerator.
2. Arrange then your tomato tartar on crackers and decorated with a touch of lumpfish roe and chopped basil.

Cooks Note