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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

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