

Heirloom tomato salad with dill yoghurt



A variety of 7 or 8 heirloom tomatoes from Holland is needed for this recipes. These beautiful tomatoes are seasonal and are only available from June till September. The exceptional taste and flavours from each different variety speaks for itself. There is really nothing you need to add except some red palm oil to drizzle on, salt flakes and twist of some good black pepper from the mill.

INGREDIENTS



8 types x 4 each heirloom tomatoes

For dill yoghurt

250 ml fresh yogurt

1 tbsp fresh lemon juice

1 bunch clean fresh dill

METHOD



To make dill yogurt, whisk all ingredients together. Store chilled in refrigerator until needed.

Meanwhile, cut tomato into different shapes. Place them in whatever design you fancy on a plate, then serve with dill yogurt.