

Pomodorini col limone

Tomato salad with fresh lemons

The perfect dish for high summer – or for dreaming of it !

Ingredients for 4 people

300 g lemons	cut into wedges, then cut the individual « wedges » into fine strips, put them into boiling water and boil them for two minutes. Drain them well, then spread them on a kitchen towel and pat them dry.
3 tbsp olive oil	Put the lemon pieces into a pan with a little olive oil.
0.5 tbsp icing sugar	Salt them and sift a little icing sugar over them to
salt	caramelize them. Then set them aside.
8 sage leaves	cut into fine strips and
2 tbsp olive oil	« fry » them, then put them on kitchen paper to drain.
500 g pomodorini / cherry tomatoes, depending on size halve or quarter them, salt them and with your	hands mix them carefully together.
pepper	grind over as much as you like.
4 tbsp olive oil	Season the tomatoes with olive oil and fold in the lemons.
onion	Finally scatter the sage leaves over the top and add a few fine onion rings.

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VERONICA'S TIP

An unusual combination based on an idea by Yotam Ottolenghi, but it is well worth trying. You can of course replace the sage with other herbs, e.g. with chopped parsley or with fresh mint. Just as you please.