



# CLASSIC ANTIBOISE

## INGREDIENTS

- 500 g (17.6 oz) ripe tomatoes
- Half a garlic clove (pressed with a garlic press)
- 75 ml (1.05 fl oz) olive oil
- Salt and black pepper
- 10 ml (0.34 fl oz) balsamic vinegar
- 15 ml (0.5 fl oz) white wine vinegar
- 1 tbsp capers (roughly chopped)
- 1 to 2 tbsp finely sliced spring onions (depending on your taste)
- 1 tsp toasted coriander seeds (crushed)
- 5 small basil leaves
- A grating of lemon zest (optional)
- Bread or croutons to serve

## PROCEDURE

1. Peel the tomatoes, remove their seeds and roughly chop them. Remove as much juice as possible with a paper towel.
2. Grind the pepper and salt into the base of a salad bowl and pour in the vinegars. Mix until the salt has dissolved and then pour in the olive oil.
3. Add the capers and chopped tomato and mix in before adding the garlic and spring onion and mixing again. Do the same with the coriander.

4. Thinly slice about half the basil leaves and add along with the remaining whole basil leaves mixing in with the sauce.

5. Let the mixture stand, covered, in the bowl for 15 minutes to marinate. Remove the whole basil leaves and drain most of the liquid out of the mixture. Add lemon zest if desired.

6. Serve in a bowl for dipping or on toast / fried croutons brushed with garlic and a drizzle of dressing on top.