



THE RITZ - CARLTON

HERZLIYA

## Recipes

### Tomato Salad “Herbert Samuel”

#### Ingredients:

2 cups of mixed cherry tomatoes in different colors, cut in half  
2 tsp grated tomatoes  
1 tomato- cut into 6 slices (“boats”)  
2 tsp olive oil  
1 tsp garlic paste  
1 shallot, sliced to rings  
5 slices of green chili (optional)  
1/2 cup chopped scallions  
A few fresh basil and oregano leaves  
A few pitted Kalamata olives  
1 hardboiled egg  
1 tsp za’atar spice  
1 tsp brown sugar  
Salt  
Fresh lemon juice

#### Preparation:

1. Season the grated tomatoes with olive oil, garlic paste and salt. Place in a serving bowl.
2. In a separate bowl, mix cherry tomatoes, scallions, shallot, olives, basil, oregano and chili. Season with fresh lemon juice, olive oil and salt. Add to the grated tomato mix.
3. Sprinkle crumbled pieces of the hard-boiled on top of the salad.
4. Sprinkle a bit of za’atar spice on top.
5. Place the tomato “boats” on a tray and sprinkle a bit of brown sugar on top. Grill in the oven until slightly caramelized. Place the grilled tomato on top of the salad and serve.



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