

Tomato bread salad with pistachio balls



Preparing the marinade

Mix the balsamic vinegar, lemon juice and peel, garlic and oil into a marinade and season with salt and pepper.

Preparing the pistachio balls

Roll the cream cheese into balls and coat with the pistachios.

Serving

Marinate the tomatoes and distribute them on the plate. Put the slices of baguette between them and sprinkle the basil leaves on top. Arrange the pistachio balls on top of the salad.

Ingredients for the salad

1 baguette, halved lengthways then cut into thinly slices
1 clove of garlic to rub onto the bread
Olive oil for brushing
400g of cherry tomatoes in various hues, quartered
½ bunch of basil leaves, plucked leaves, for the garnish

Ingredients for the marinade

3 tablespoons of white balsamic vinegar
½ an organic lemon, juice and peel
½ a clove of garlic, chopped
70ml of olive oil
Fleur de Sel, ground black pepper from the mill

Ingredients for the pistachio balls

150g of cream cheese, seasoned with salt and pepper
70g of roasted, chopped pistachios