



ROASTED TOMATO AND YOGHURT SALAD

My friend, Leigh Eastwood, is a marvel at making up recipes. Her version of a Greek salad entails roasting the tomatoes, olives and feta, and serving it at room temperature. It's very delicious! This version is not unlike Leigh's hot Greek salad, but with a slight twist.

- 400 g rosa tomatoes
- 2–4 whole garlic cloves, peeled
- 1–2 tsp chilli flakes
- 2 Tbsp dried oregano
- ¼ cup (60 ml) olive oil
- 500 g double cream yoghurt or labneh (see Notes)
- Finely grated zest of 2 limes
- Salt flakes or coarse sea salt
- Fresh oregano or basil, for garnish

Serves 4

- Place the tomatoes, garlic, chilli flakes and dried oregano in a roasting dish. Add a splash of olive oil and roast in a preheated oven at 180°C for 20–30 minutes. Set aside to cool slightly.
- Spread the yoghurt or labneh over the base of a shallow serving dish.
- Scatter over the lime zest and the salt.
- Spoon over the warm tomatoes, together with any liquid from the roasting dish.
- Garnish with fresh herbs and serve immediately.

Notes

- To add colour, use multi-coloured rosa tomatoes, or half each of red and yellow cherry tomatoes.
- Instead of yoghurt, use 500 g bought or homemade labneh.