

Marinated tomatoes with fragrant herbs

A mix of tomatoes is good for this recipe and, as they do need to be peeled, then larger fruits rather than cherry tomatoes are easiest.

600 g tomatoes

250 ml white or rose wine

50 ml wine vinegar

30 ml lemon juice

2 tbs golden caster sugar

3 tbs finely chopped mixed herbs

(choose from [mint](#), [rosemary](#), [lemon thyme](#), [greek basil](#) and [oregano](#))

Blanch and skin the tomatoes. Pouring boiling water onto them in a bowl, leave for 30 seconds, then cool in cold water until cool enough to handle. Slip off the skins and cut the tomatoes in half or quarters depending on their size.

Combine the rest of the ingredients, except for the herbs, and add the tomatoes. Leave to marinate for several hours, but not in the fridge, as this will impair the flavour.

Drain the tomato pieces and arrange on a serving plate, sprinkle over the herbs. Season with salt and ground pepper and drizzle with good olive oil before serving.