

GRATED TOMATOES AND WHITE BEANS



Ingredients

Serves 2

- 2-3 large beef tomatoes (or any big tomato) ideally, the best summer can give you
- 2 tbsp of your best extra virgin olive oil
- 1 tsp red wine vinegar or lemon juice
- 1 jar (or tin) of cannellini beans, drained
- Small handful of parsley, finely chopped
- Salt and pepper

I could have given you a million recipes for what to cook on holiday, but I've landed on something I make a lot. It's simple - because it has to be - I've no idea where you might be making this! It's delicious, especially if you've got a good jar of beans. Serve it alongside fish or pile it high with thick chunks of good jarred tuna.

Method

1. Grate the tomatoes into a bowl using the largest side of a box grater. Season generously with salt, then set aside for 15 minutes. Stir, then pour into a fine sieve set over the same bowl to catch the juices.
2. Let the liquid drain for a few minutes, then pour it off into a glass. Return the grated tomato pulp to the bowl, and mix in the olive oil, vinegar (or lemon), chopped parsley, and plenty of freshly ground black pepper.
3. Drain the beans and stir them through the tomato mixture.
4. Serve in generous spoonfuls on toasted sourdough with anchovies draped over the top, or on the side of some roasted or barbecued fish.