



Tomato, cucumber and Tartare appetizer



Preparation

7



Cooking



4 people

Ingredients

225 g of Tartare, 500 g of tomatoes, 2 small cucumbers, 1 stirred yogurt, 2 spoonfuls of lemon juice, pepper

Preparation

Cut the tomatoes into four, remove the seeds and dice. Peel the cucumbers, cut in half lengthwise and remove the seeds with a spoon. Dice the cucumber. Drizzle the tomato cubes and cucumber pieces with lemon juice and add pepper. Place the TARTARE in a bowl, add the yogurt and mix with a fork until smooth. In 4 large glasses make a layer of cucumber dices, a layer of tomato cubes and a layer of TARTARE cream. Repeat these three layers. Keep chilled until serving. Recommendation: use ripened tomatoes, in preference fleshy. To save time use big tomatoes, as it is quicker to remove the seeds, and ready-to-use lemon juice.