



Fresh Tomato Salsa

This is a clean but very hot accompaniment to any Mexican meal.

Serves 4

Ingredients:

- 2 large, very ripe tomatoes
- ½ red onion, very finely chopped
- 2 limes
- 3 sprigs fresh coriander, finely chopped
- 3 fresh habaneros, finely chopped
- Black pepper and salt

Recipe:

1. Pour boiling water over the tomatoes, leave for a minute, then remove the skins. Chop finely, removing excess juice.
2. Combine the other ingredients, adding lime juice to taste.
3. Chill for at least an hour before using, and add more lime juice and seasoning prior to serving should you feel it is needed.

Cook's notes:

- Try serving alongside a bowl of sour cream or creme fraiche, into which you have stirred a teaspoon of chilli blend or adobe sauce (see image) and guacamole.