

Isle of Wight Speciality Tomato Salsa



An heirloom is typically a variety of tomato that has been passed down, through several generations of a family because of its valued flavour characteristics. The best Heirloom tomatoes are open-pollinated varieties introduced before 1940's and they come in a variety of shapes, colours and flavours. Each heirloom variety is genetically unique and has evolved a natural resistance to diseases and pests and thrives in local climates and growing conditions.

Heirloom tomatoes add colour to the traditional red tomato salsa. Just make sure the tomato is slightly firm so that it doesn't fall apart when diced. I prefer a sweet yellow onion to balance the heat of the jalapeño and the Smoke gives the salsa a great smoky grilled flavour.

Ingredients:

- 2-3 medium sized fresh Speciality Tomatoes
- 1 small onion, finely diced
- 1 jalapeno chilli pepper (stems, ribs, seeds removed), finely diced
- Juice of 1 lime
- 30g chopped Coriander
- Salt and pepper to taste
- Small pinch of Powdered Smoke

Directions:

Combine all of the ingredients in a medium sized bowl. Taste. If the jalapeño makes the salsa too hot, add some more chopped tomato. If not hot enough, carefully add a few of the seeds from the jalapeño, or add some ground cumin.

Let sit for an hour for the flavours to combine.

Serve with chips, tortillas, tacos, burritos, tostadas, quesadillas.

An original recipe by Phil Clark, Harvest Fine Foods Development Chef.

Inspired?

Download the full recipe here...

[Isle of Wight Speciality Tomato Salsa](#)

Save time, order online

Order all the ingredients [online](#), or via [Coldweb](#)

