



SANTORINI SALAD

- 30 fresh cherry tomatoes (from Santorini if possible)**
- 1 fresh cucumber**
- 1 cup Chloro or Feta cheese**
- 8 rusks (dried bread) broken into pieces**
- 1/2 cup red onion, sliced**
- 1/4 cup Santorini capers**
- 12 black Greek olives**
- 1/4 cup Greek extra Virgin olive oil**
- Salt and pepper to taste**
- Pinch of oregano**

PREPARATION:

Remove seeds from cucumber and slice.

Cut tomatoes in half and place in a large bowl. Mix in all ingredients together, except the cheese, and let sit for an hour. Before serving, add cheese on top and garnish with a few capers and caper leaves.

Serves four

Chef Vassilis Zacharakis, Nykteri Restaurant