

SERVES 4–6

5 firm but ripe large tomatoes, cut into wedges
2 cucumbers, sliced
1 red onion, sliced
1 cup pitted calamata olives
120g feta, cut into chunks
1 Tbsp dried oregano
1 Tbsp chopped fresh Italian parsley
Caperberries for garnishing

DRESSING

½ cup extra-virgin olive oil
¼ cup lemon juice
1 Tbsp dried oregano
Sea salt and black pepper to taste

MEDITERRANEAN PLATTER

I love this vivid, rustic Mediterranean platter with its distinct scents of olive and red onion, wedges of bright tomatoes and chunks of feta. It's a deconstructed version of a village Greek salad – simple and always pleasing. The hues and aromas remind me of Greece; the whitewashed walls and smell of the ocean. I always select large, firm tomatoes and good-quality pitted calamata olives, and add cubed avocado or boiled baby potatoes, all garnished with caperberries. Sometimes I include a bowl of hummus on the platter, or tzatziki – either homemade or store-bought – and triangles of warm pita or health loaf. Mopping up the dressing with the residue tomato seeds is irresistible. The roasted aubergine dip (page 83) adds another interesting flavour. Sprinkling the oregano is typical of Mediterranean cuisine. This platter is perfect for summer lunch with its herby dressing, which has a slightly floral, lemony taste. Somehow anything with creamy feta is always welcome, so have extra on hand as it's generally the first item to disappear from the platter.

Whisk all the dressing ingredients together and transfer to a jug.

Arrange the tomato wedges, cucumber slices, red onion slices, olives and feta chunks in separate piles on a platter. Sprinkle over the oregano and parsley, then garnish with the caperberries.

Serve the dressing on the side.

