Tomato ‘Concasse’ Salsa

1 lb of roma tomatoes
1/3 cup of garlic cloves, minced
2 tablespoons of fresh chives, chopped
2 tablespoons fresh thyme, chopped
3 tablespoons of olive oil
Salt and pepper to taste
“Concasse” is a French originated term of a certain cooking style, that goes like this:

1. After washing the tomatoes, using a sharp knife, make a scar in the bottom side of the tomato, and blanch in hot salted water, for a maximum of 30 seconds, then remove the tomatoes and lay them gently in an ice bath (a bowl of ice and little bit of water).

2. After finishing with the tomatoes, cut them in quarters and take all the seeds out of them.

3. Dice the tomatoes into medium-small dice.

4. Toss the tomatoes with the garlic, chives, thyme, olive oil, salt and pepper, and adjust the flavor and seasoning according to what suits you. (You have the option of adding 2 tablespoons of freshly squeezed lemon juice.)

5. Serve cold/chilled, with some tortilla chips.

Recipe provided by Chef Manal El-Sabbagh