



Hors D'oeuvres

NIBBLEDISH CONTRIBUTOR

Ingredients

- Crackers for the base (I used Meiji Plain Crackers, imma self professed Meiji Fan girl)
- Tomatoes
- Olive Oil
- Curry Leaves (I love using these, makes such a difference)

- Coriander/Chinese Parsley

- Mix of dried Herbs (your choice. I used what i had)

- Coarse Black Pepper
- Ground Oregano
- Pinch of salt (Varies according to the amount of tomatoes)
- Cheese (I used Dutch Spiced Gouda)
- Shaved Honey Baked Ham
- Japanese Cucumber

Instructions

This is ridiculously simple to make and tastes tres delicioux. Great for parties or one of those appetizer dinner nights.

Preparation:

Slice the Cheese into thin, bite sized pieces to lay across the crackers, and put it into the fridge till later.

Wash the curry leaves and coriander, chop it up and set aside.

Wash the Tomatoes and cut into 8 parts.

Wash the Japanese Cucumber and slice thinly. Set aside.

In a bowl, Mix the curry leaves, coriander, tomatoes, Japanese Cucumber with a generous helping of olive oil, a dash of salt, coarse black pepper, the dried herbs and ground oregano.

Line the mixture of seasoned tomatoes in a tray, put it in the oven at 180 degrees celcius for about 30 - 45 Minutes or until the tomatoes are wrinkly.

Stack on the cracker, cheese, tomato, cucumber, and tear the shaved ham to small pieces to put at the top.

Voila, Bon Appetit.