

# Cretan Rusks with Grated Tomato and Feta

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You hardly need a recipe; amounts are to taste. Just make sure your tomatoes are ripe and you aren't stingy with the olive oil.

## Ingredients

Cretan barley rusks (paximadia) or toasted day-old  
levain  
Extra virgin olive oil  
Vine-ripe tomatoes  
Sea salt  
Red wine vinegar  
Greek feta  
Capers, rinsed  
Kalamata olives, pitted and halved  
Dried Greek oregano



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## Directions

Prepare a bowl of lightly salted water. One at a time, dip the rusks into the water for a few seconds on both sides, then let any excess water drip off. With toasted levain, you can omit this step.

Arrange the rusks on a serving platter and drizzle generously with olive oil. Halve the tomatoes. Grate the cut side on the coarse holes of a box grater until only the skin remains in your hand; discard the skin. Put the grated tomato in a bowl; season with salt and a splash of vinegar.

Spoon the tomato and any juices over the rusks, spreading the tomato evenly. Top with crumbled feta, as much as you like. Scatter capers and olives over the surface, then crumble dried oregano over everything. Drizzle liberally with more olive oil. Let stand for 5 to 10 minutes to soften before serving.