



Summer Tomato Toast

Introduction

As the summer heat sets in, there's nothing quite like a fresh tomato toast to celebrate the season's bounty. This recipe showcases the best of summer produce: juicy heirloom tomatoes paired with a garlicky lemon mayonnaise spread on artisan bread. It's a quick, delicious, and visually stunning dish that can be enjoyed for breakfast, lunch, or as a light dinner. Let's dive into the simple yet flavorful ingredients and instructions to create the best summer tomato toast.

Detailed Ingredients with measures

- 1/3 cup mayonnaise

- 1 clove garlic
- 1 lemon
- small bunch of chives
- 8 slices artisan bread like sourdough
- 2 large heirloom or slicing tomatoes
- flaky sea salt
- black pepper
- olive oil

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 5 minutes

Total Time: 20 minutes

Yield: Serves 4

Instructions

1. Prepare your ingredients by placing the mayonnaise in a small bowl.
2. Use a microplane zester to grate the garlic into the mayo bowl.
3. Zest and juice the lemon, using half of the juice and adding 1 tablespoon of lemon juice to the mayo bowl. Reserve the zest for later use.
4. Wash and thinly slice the chives, and slice the artisan bread.
5. Slice the tomatoes and lightly toast the bread to achieve the slightest hint of crunch.

6. Spread the garlic mayonnaise mixture generously on the toasted bread.
7. Top each slice with the tomato slices and drizzle with olive oil.
8. Finish with a sprinkle of flaky sea salt, freshly cracked black pepper, a dash of lemon zest, and a sprinkle of chives.

See also [Street Corn Chicken Rice Bowl Recipe](#)

Enjoy your summer tomato toast as a delightful treat that captures the essence of summer!

Detailed Directions and Instructions

Prepare the Mayonnaise Mixture

Place 1/3 cup of mayonnaise in a small bowl.

Grate the Garlic

Using a microplane zester, grate 1 clove of garlic into the bowl with the mayonnaise.

Add Lemon Flavor

Zest and juice half of a lemon. Add 1 tablespoon of lemon juice to the mayonnaise mixture. Reserve the zest for later use.

Prepare the Chives

Wash a small bunch of chives, then thinly slice them and set aside.

Slice the Bread

Take 8 slices of artisan bread, preferably sourdough, and slice as

needed.

Prepare the Tomatoes

Slice 2 large heirloom or slicing tomatoes.

Toast the Bread

Lightly toast the bread until it has the slightest hint of crunch but is not overly browned.

Assemble the Toast

Spread the mayonnaise mixture on each slice of toasted bread. Top with the sliced tomatoes, followed by a drizzle of olive oil.

Season the Toast

Sprinkle flaky sea salt and freshly cracked black pepper over the tomatoes. Add the reserved lemon zest and a sprinkle of sliced chives on top.

Notes

Customization Options

Feel free to adjust the amount of garlic or lemon according to your taste preference.

Serving Suggestions

This toast pairs wonderfully with a fresh salad or as a side dish for grilled meats.

Storage Instructions

Assembled toasts are best enjoyed immediately, but if you have leftover mayo mixture, store it in the refrigerator for a few days.

Cook techniques

Preparing Mayonnaise Mix

Combine mayonnaise with freshly grated garlic and lemon juice to create a zesty base for the toast.

See also [Creamy Chicken Piccata Recipe Delight](#)

Grating Garlic

Use a microplane zester to finely grate garlic into the mayonnaise, ensuring an even distribution of flavor.

Juicing and Zesting a Lemon

Zest the lemon first, then cut it in half and squeeze out the juice needed for the mayonnaise mixture.

Slicing Chives

Wash and thinly slice chives to add a fresh and mild onion flavor to the final dish.

Slicing Bread

Cut artisan bread, such as sourdough, into thick slices for a hearty base.

Toasting Bread

Lightly toast the bread to achieve a slight crunch, enhancing the texture and flavor.

Layering Ingredients

Spread the mayonnaise mixture over the toasted bread, followed by fresh tomato slices, a drizzle of olive oil, and seasonings.

Seasoning

Sprinkle flaky sea salt, freshly cracked black pepper, lemon zest, and chives over the assembled toast for added flavor and visual appeal.

FAQ

What type of bread is best for summer tomato toast?

Artisan bread like sourdough is recommended for its sturdy texture and flavor.

Can I use different types of tomatoes?

Yes, you can use any ripe heirloom or slicing tomatoes, as they will add freshness and sweetness to the dish.

How can I make the mayo mixture spicier?

Consider adding a pinch of cayenne pepper or crushed red pepper flakes to the mayonnaise for an added kick.

Is there a substitute for mayonnaise?

You can use Greek yogurt or a vegan mayonnaise if you prefer a healthier or plant-based option.

How do I store leftover tomato toast?

It's best to enjoy it immediately, but if you have leftovers, store the components separately. The bread may become soggy if assembled beforehand.

See also French Fried Onions

Conclusion

This summer tomato toast recipe highlights the freshness and brightness of seasonal ingredients. The combination of rich mayonnaise infused with garlic and lemon, paired with ripe heirloom tomatoes and crunchy artisan bread, creates a delicious and satisfying dish. Perfect for a light lunch or a side at a gathering, this toast is both simple and elegant, making the most of summer produce.

More recipes suggestions and combination

Avocado Toast with Cherry Tomatoes

Spread mashed avocado on toasted bread, top with halved cherry tomatoes, a sprinkle of sea salt, pepper, and a drizzle of balsamic glaze for an extra layer of flavor.

Caprese Toast

Layer fresh mozzarella slices and basil leaves on toasted bread, add

sliced tomatoes, a drizzle of olive oil, balsamic vinegar, and season with salt and pepper.

Grilled Peach and Goat Cheese Toast

Grill peach slices and place them atop toasted bread with goat cheese, honey drizzle, and a sprinkle of fresh thyme for a sweet and savory combination.

Pesto and Roasted Red Pepper Toast

Spread basil pesto on crusty bread, top with roasted red pepper strips, crumbled feta, and a dash of chili flakes for added heat.

Smoked Salmon and Cream Cheese Toast

Spread cream cheese on toasted bread, layer with smoked salmon, capers, and fresh dill for a classic and sophisticated open-faced sandwich.