Halve a tomato lengthwise and place cut-side down on a board. Make a small diagonal cut into the center of tomato; then make another cut in the opposite direction and lift out the wedge.

Continue to cut the tomato, following the lines of the first cut and remove each piece as it is cut until there are 2 wedges of the tomato left. Trim away the stem from the wedges.

Reshape the tomato half back into its original form. Gently move each tomato slice to separate and then open the bottom wedges to form wings. Use to garnish salad and cold-meat platters.