



richard sandoval
R E S T A U R A N T S

HEIRLOOM TOMATO SALAD

Serves 4

From the Store-

- 4 large ripe heirloom tomatoes; sliced medium thin
- 1 granny smith apple; julienned
- 4 oz panela cheese; grilled, cooled and chopped
- 2 c sliced watermelon
- 1 avocado pureed with 2 tbsp Mexican Crema and sea salt to taste (in a blender)
- ½ c watercress leaves
- 1 tbsp finely minced red onion
- balsamic vinegar; reduced to a syrup (optional)
- Papaya and Tequila Dressing*

PAPAYA & TEQUILA DRESSING*

- 4 oz Apple vinegar
- 4 oz Agave syrup
- 1 tsp lime zest
- 1 oz Tequila reposado
- 2 oz Lime juice
- 200 gr Pulp of fresh papaya
- 5 oz vegetable oil

To Prepare the Dressing-

1. In a small saucepan, heat the tequila, vinegar, agave syrup, lime peel and the lime juice and bring to a simmer.
2. Let cool in the refrigerator.
3. Place in a blender on high speed with the papaya pulp.
4. While the blender is running, slowly add in the oil until fully incorporated.
5. Season with salt and pepper and reserve.

To Build Salad-

1. On a large chilled serving plate, spoon the avocado puree across the middle of the plate.
2. Top with alternating slices of tomato and watermelon.
3. Top with red onion, apples, panela and drizzle with dressing.
4. Finish with watercress leaves and balsamic reduction and season with salt and pepper. Serve immediately.