



Heirloom Tomato Salad Recipe
Chef Richard Sandoval
(Serves 4)

Ingredients:

4 large ripe heirloom tomatoes; sliced medium thin
1 lb. wedge watermelon; cut with melon baller (can be subbed with slices)
2 burrata cheese balls
1 avocado; sliced
1 c hearts of palm; sliced
½ c watercress leaves
Salt and pepper to taste
Chipotle Balsamic Dressing (*A)

Method:

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

(*A) Chipotle Balsamic Dressing

1 c tomato water *
1 tsp. yuzu juice
1 tbsp. sherry vinegar
½ c olive oil
1 clove garlic
1 tbsp. peeled ginger; chopped
1 chipotle chile in adobo
1 tbsp. honey (or to taste)
Salt and pepper
Minced chives and parsley

To prepare the dressing: Place the tomato water, yuzu, vinegar, garlic, ginger

and chipotle in a blender and blend on high speed until smooth. While blender is running, slowly add in olive oil until fully incorporated. Blend in honey and season with salt and pepper. Remove from blender and fold in minced herbs. Reserve.