MON·AMI·GABI®

Bistro Classique

HEIRLOOM TOMATO SALAD

YIELD: 2-3 SERVINGS



INGREDIENTS

FOR HEIRLOOM TOMATO SALAD

2 medium tomatoes, cut into wedges

⅓ seedless cucumber, cut into bite size angled pieces

¼ cup red wine vinaigrette *(see sub-recipe)*

2 Tbsp. red onion, thinly sliced and soaked in ice water

8 basil leaves

1 4 oz. block of Corsican Feta *(or substitute with feta of choice)*

1 Tbsp. olive oil

Maldon salt, to taste

black pepper, to taste

FOR RED WINE VINAIGRETTE

½ cup red wine

¼ cup red wine vinegar

2 medium shallots, minced

2 Tbsp. finely chopped thyme leaves

¾ cup canola oil

METHOD

FOR RED WINE VINAIGRETTE

1. Add the red wine to a small saucepan and heat over medium heat.
2. Simmer until the wine has reduced to ⅓ of its original volume, then remove from heat and let cool completely.
3. Whisk in the vinegar, shallot, and thyme.
4. Slowly add the canola oil while whisking by hand or blending with an immersion blender until the vinaigrette is smooth and emulsified. Store in the fridge until ready to use.

**Note: This recipe yields about 1 cup of red wine vinaigrette. Refrigerate any remaining vinaigrette in a sealed container for up to 3 days.*

FOR HEIRLOOM TOMATO SALAD

1. In a large bowl, toss the tomatoes, cucumbers, and red onion with the red wine vinaigrette to taste until evenly coated.
2. Transfer to a serving dish and arrange the basil leaves over the top.
3. Place the feta block in the center of the salad. Drizzle with olive oil and finish with freshly cracked black pepper and Maldon salt to taste.

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