



# The Kitchen Gardener

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A delightful savory complex of flavors. Use a number of different tomatoes for the salad. After all variety is the spice of life

## Heirloom Tomato and Goat Cheese Salad

Serves 6

- 4 large ripe, juicy heirloom tomatoes, peeled and cored
- 18 small tomatoes such as cherry, grape, or pear tomatoes
- 1 shallot, finely chopped, rinsed and dried
- 1 tablespoon finely chopped oregano
- 1 tablespoon finely chopped Italian parsley
- 2 teaspoon salt plus more for seasoning
- Pinch of red pepper flakes
- Freshly ground white pepper
- 2 tablespoons balsamic vinegar
- 1 tablespoon sherry vinegar
- 2 bunches (total weight about 8 ounces) basil, leaves only, washed
- 1/2 clove garlic, peeled and germ removed
- 1 teaspoon finely grated Parmesan cheese
- 1 teaspoon pine-nuts, very lightly toasted



1. Cut heirloom tomatoes in half lengthwise. Working over a strainer set in a large bowl, seed the tomatoes, discarding the seeds and saving the juice. Cut each small tomato into 8 wedges and put them, along with the shallot, oregano, parsley, salt, a pinch of white pepper, red pepper flakes, balsamic vinegar and the sherry vinegar into the bowl with the juice. Mix everything together gently and allow it to sit at room temperature for 30 minutes.
2. To make the pesto dressing, boil a pan of lightly salted water. Plunge the basil into the boiling water and blanch for 2 minutes. Drain the leaves and run them under cold water to stop their cooking and cool them. Drain, then squeeze the leaves free of excess moisture between your palms
3. Combine the basil, garlic, Parmesan, pine nuts, and oil in a food processor and process until smooth. Transfer to a bowl, cover with plastic wrap, and set aside. (The pesto dressing can be made a day ahead and kept tightly covered in the refrigerator. Stir the pesto and bring it to room temperature before using
4. To finish the salad, drain the tomatoes, reserving the juice, and arrange them on a large serving platter or in a shallow bowl. Pour about 3/4 cup of the reserved juice into the pesto and mix well. Season with salt and white pepper if needed