



Heirloom Tomato Carpaccio with White Balsamic Vinaigrette

Serves 4

Ingredients

1 ½lb Heirloom Tomatoes
1 Shallot, minced
½ teaspoon fresh Parsley, chopped
½ teaspoon fresh Chives, chopped
½ tablespoon fresh Basil, torn
Salt & Black Pepper to taste
Parmesan Cheese (optional)

Method

1. Core the tomatoes and slice crosswise, approximately ½ inch thick.
2. Arrange the slices overlapping on a large plate.
3. Sprinkle the shallot, fresh herbs, salt, pepper and parmesan (if using) over the tomatoes.

White Balsamic Vinaigrette

Ingredients

1 tablespoon Dijon Mustard
4 tablespoon White Balsamic Vinegar
½ teaspoon Honey
½ Lemon
Salt & Pepper to taste
½ cup Olive Oil

Method

1. Combine the mustard, vinegar, lemon juice, honey, salt and pepper together in a bowl. Whisk in olive oil.
2. Drizzle over Heirloom Tomato Carpaccio and any other salad of your choosing.