

Heirloom Tomato Salad, Salsa Verde and Balsamic and Honey dressing

This is a three for the price of one recipe because it's a fantastic Heirloom Tomato salad, my take on a wonderful Salsa Verde and a Balsamic and Honey dressing which went well with the whole dish. Remember this can be made with any type of tomato.



Ingredients

Tomato Salad

- 1 God Love Tomato
- 2 Ida Gold Tomatoes
- 1 Aunt Ruby's German Green
- Salt and Pepper

Salsa Verde

- Extra Virgin Olive Oil
- 2 Heaped Tsp Capers*
- 10 small gherkins
- 3 Garlic Cloves

- Juice of 1 Lemon
- Large Handful of Basil
- Large Handful of Grated Parmesan Cheese
- Large Handful of Grated Pine Nuts

Balsamic & Honey dressing

- 60ml Extra Virgin Olive Oil
- 60ml Honey
- 60ml Balsamic Vinegar

* hiding from photograph

Also Needed

- 1 Knife
- Chopping Board
- Mini Food Processor
- Juicer

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Method:

To make the Salsa Verde, capers, gherkins, garlic, lemon juice, basil, parmesan cheese and pine nuts into the

1. food processor, as you can see from the picture below the aim is to blitz until you get a sauce. Keep adding the olive oil until you have a sauce consistency.



For the Balsamic and Honey dressing put the Olive Oil, Balsamic Vinegar and Honey in a bowl and whisk thoroughly, then season it with salt and pepper. I

- 2 then placed it in a sauce bottle (see below), I shook it in the bottle to emulsify it. It is important to give it a good shaking to allow all the flavours to marry up and get to know each other.



- 3 Chop the tomatoes and arrange on a plate in whatever fashion you want, I've gone for a circular look here, it's quite uniformed but it worked for me.



- 4 Spoon over the Salsa Verde and Dressing and season with salt and pepper.

