



Test Kitchen Guadalajara

Heirloom Tomato Salad

(Serves 4)

Ingredients

4 ea Heirloom tomato (sliced)
4 oz Pickled corn salsa (see recipe below)
1 ea Avocado (sliced)
20 ea Goat cheese croutons (see recipe below)
½ c Charred tomato vinaigrette (see recipe below)
1 oz Micro cilantro
Pinch Salt (to taste)
Pinch Black Pepper (to taste)

1. Slice the tomatoes and place in a bowl
2. Add vinaigrette, salt and pepper to bowl with tomatoes and mix well
3. Take tomato out of the bowl and arrange on a plate alternating tomato then avocado
4. Top tomatoes and avocado with pickled corn salsa Garnish with goat cheese croutons and cilantro

Pickled Corn Salsa

1 lb Corn kernel
½ ea Red bell pepper (small dice 1/4")
½ ea Poblano pepper (small dice 1/4")
¼ ea Red onion (small dice 1/4")
1 c White wine vinegar
3 c Water
1 c Sugar
1 oz Salt

1. Place all the vegetables in a bowl and set aside
2. In a pot, add the water, vinegar, sugar and salt and bring to a boil
3. After reaching a boiling point, quickly turn to a simmer until everything has dissolved
4. While the liquid is warm, pour into the bowl over the vegetables
5. Reserve in refrigerator until needed

Charred Tomato Vinaigrette

3 ea Tomato
¼ c Garlic (minced)
¼ c Red onion (minced)
1 c Salad oil
3 oz Red wine vinegar
1 tbsp Dijon mustard
2 tsp Basil (chopped)
Pinch Salt (to taste)
Pinch Black pepper (to taste)

1. Arrange the tomatoes on the grill and cook on both sides until they burn
2. Pull tomatoes off the grill and let cool
3. In a small pot/pan, heat oil slightly and add garlic and onions
4. Simmer for about 20 minutes or until the garlic and onions are fully cooked
5. Remove from pot/pan and allow to cool
6. In a large blender, place all ingredients until fully emulsified
7. Season with salt and pepper

Goat Cheese Croutons

5 oz Goat cheese
8 oz Buttermilk
1 c Breading

1. Form 1/4 oz goat cheese ball with either a melon scooper or by rolling in the palm of your hand
2. Place goat cheese balls onto a sheet tray with parchment paper
3. Place tray in freezer until frozen
4. When frozen, place into the buttermilk and then into the breading
5. When breaded, place back into the freezer with the left over breading surrounding the goat cheese balls