



## *The Edible Garden*

Recipe featured at Garden-to-Table Weekend featuring tomatoes, August 8

### **Indian Tomato and Watermelon Salad**

By: Heather Carlucci-Rodriguez, Pastry Chef, Print Restaurant

#### **Ingredients**

##### *for the salad*

4 large heirloom tomatoes  
3 cups diced watermelon  
2 cups diced paneer (see below)  
2 teaspoons chaat masala  
3 tablespoons canola or olive oil  
1 ½ tablespoons red wine vinegar  
2 tablespoons chopped cilantro  
2 tablespoons chopped mint  
Salt to taste

##### *for the paneer*

1 quart milk  
1 cup yogurt  
2 teaspoons kosher salt

#### **Instructions**

1. Cut tomatoes into 1 inch pieces.
2. Toss with watermelon.
3. Bring milk to a boil. As the milk comes up, turn off the heat and immediately whisk in the yogurt. Let sit on the lowest heat possible until you see the curds separate. Pour into cheese cloth lined colander and drain. Tighten the cheese cloth around the cheese and place in bowl. Use a heavy pot or jar to weigh down the cheese. This condenses the curd and pushes out the excess water. After 20 minutes, wrap in plastic and hold in refrigerator (At this point the paneer can be kept chilled for 3 -4 days).
4. Cut paneer into 1 inch pieces. Toss with tomatoes and watermelon. Sprinkle chaat masala over salad and let sit in refrigerator 15-20 minutes.
5. In a bowl, whisk together oil, vinegar, cilantro, and mint.
6. Pour over salad and toss thoroughly. Enjoy!