

NYBG

TOTALLY TOMATOES RECIPES

TOMATO TARTINE

Gail Novenario, Hudson Garden Grill, NYBG

Yield: 4 Servings

Ingredients

- 2 heirloom tomatoes, sliced 1/4-inch thick
- 1 loaf ciabatta, or thick crusty bread
- Stracciatella cheese, or fresh mozzarella, small dice
- 1 green zucchini, sliced lengthwise, 1/2-inch thick
- 1 tablespoon chopped garlic
- 1/4 cup extra virgin olive oil
- 1 tsp fresh lemon juice
- 1 cup mayonnaise
- 1 tablespoon snipped chives
- Kosher salt to taste
- Ground black pepper to taste
- 1 tsp sea salt/Maldon



Instructions

Slice ciabatta bread into thick 1-inch slices. Mix 1/2 tbsp garlic with extra virgin olive oil and brush onto sliced bread. Place bread onto grill to toast and achieve grill marks. Season zucchini with garlic and olive oil mixture and salt and pepper, cook on grill. Mix mayonnaise with remaining garlic and lemon juice, season with salt.

Spread garlic aioli mixture onto grilled bread. Begin layering zucchini and tomatoes on top. Sprinkle with cheese, chives and sea salt. Serve!

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