HEIRLOOM TOMATO & STONE FRUIT SALAD WITH BASIL, STRACCIATELLA & AGED BALSAMIC
Prepared by Matt Abdoo of Pig Beach
Yield: 4–6 servings

Ingredients
Sandwich:
• ½ pound peaches, pit removed and sliced
• ½ pound plums, pit removed & sliced
• 1 pound mixed heirloom tomatoes, large diced
• 12 each basil leaves
• ½ teaspoon kosher salt
• 10 cracks black pepper
• 8 ounces fresh-made stracciatella cheese
• 2 tablespoons extra virgin olive oil
• 1 tablespoon aged balsamic
• 1 loaf baguette

Instructions
In a medium-sized mixing bowl combine peaches, plums, heirloom tomatoes, salt, pepper and olive oil. Gently tossed together. Transfer to serving platter with a dollop with stracciatella. Garnish with torn basil leaves and a drizzle of aged balsamic. Serve along with grilled baguette or crusty bread.

Sponsored by

New York Botanical Garden