

# NYBG

EDIBLE ACADEMY  
TOTALLY TOMATOES WEEKEND

## 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.

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