

Josh's Go-To Heirloom Tomato Salad

Recipe from Josh, a friend of the Pinnacle Foundation

INGREDIENTS:

1/4 cup olive oil
2 tablespoons champagne vinegar
1 tablespoon honey
1 punnet assorted cherry or grape tomatoes, halved
2 tablespoons finely chopped fresh chives, plus more for garnishing
0.5kg heirloom tomatoes, some sliced and some cut into wedges
Small basil leaves to garnish
Salt and ground black pepper to taste

Josh's note

"I like to tear up mini bocconcini and throw them in to the salad for a creamy addition"

METHOD:

Step 1

Combine the oil, vinegar, and honey in a bowl, and whisk through.

Season with salt and pepper to taste.

Add in the cherry / grape tomatoes and chives, and toss to combine.

Step 2

Arrange the heirloom tomatoes on a plate, and season with salt and pepper.

Spoon the cherry / grape tomato mix over the top.

Garnish with basil leaves and more chopped fresh chives.



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