

Summer of Salads: Tomato Napoleons With Kitchen Table Bakers Aged Parmesan Crisps



The minute tomatoes appear at the farmers market or off the vine in your backyard it is time for this special salad.

It is one of those dishes that exudes Summer flavor. This is a new twist on the classic that incorporates Kitchen Table Bakers Aged Parmesan Crisps and heirloom tomatoes on a bed of herbed salad.

This salad is very simple to make and could easily be prepped in advance for a dinner party; then, quickly assemble to impress your guests. The herbed salad with Champagne vinaigrette and complex greens complements the ripe tomatoes and irresistible parmesan crisps, creating a perfect Summer salad. To try something new with colorful heirloom tomatoes, keep reading for the recipe.

Ingredients

For the vinaigrette:

1 small shallot, minced (about 1-1/2 Tbs.)
4 tsp. Champagne vinegar
1 tsp. Dijon mustard
Kosher or sea salt and freshly ground black pepper
2 Tbs. extra-virgin olive oil
2 Tbs. grapeseed oil or canola oil

To assemble:

12 Kitchen Table Bakers Aged Parmesan Crisps or Rosemary Parmesan Crisps

1 cup baby arugula leaves
1 cup fresh flat-leaf parsley leaves
1 cup fresh basil leaves, torn into bite-size pieces if large
1/2 cup fresh tarragon leaves
1/2 cup 1-inch-long fresh chive pieces
Kosher or sea salt and freshly ground black pepper
Sixteen 1/3-inch-thick heirloom tomato slices, preferably of different colors, sizes, and shapes (2 to 3 lb.)
About 20 various heirloom cherry tomatoes, halved or quartered

Directions

1. You'll need 12 Parmesan Crisps for the Napoleons, (There should be extra in package to cover the inevitable snacking).
2. **Make the vinaigrette:** Put the shallot, vinegar, mustard, and a pinch each of salt and pepper in a small bowl or dressing cruet. Allow the shallots to sit in the vinegar for at least 20 minutes and up to 1 hour. Whisk or shake in both oils. Season to taste with more salt and pepper.



3. To serve: In a large bowl, mix the arugula, parsley, basil, tarragon, and chives. Lightly dress with some of the vinaigrette. Season to taste with salt and pepper. Divide the salad evenly among 4 salad plates.

Arrange a large tomato slice on each salad, sprinkle lightly with salt, and top with a piece of parmesan crisp. Continue to alternate the lightly salted tomatoes and cheese pieces until you have used 3 pieces of the parmesan crisp in each Napoleon. Finish off the top of each Napoleon with an unsalted tomato slice. Arrange the cherry tomatoes around the Napoleons and drizzle any remaining vinaigrette around the plates. Sprinkle everything with salt and pepper. Serve immediately



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