

# TOMATO, MONTRACHET & BASIL SALAD

Prepared by: Rhonda O'Dell, May 2017

Source: The Silver Palate Cookbook

Makes: 6 to 8 portions

6 large ripe tomatoes  
1 medium red onion  
¼ cup Basil Puree (recipe below)  
¼ cup nicoise or other imported black olives  
1 tablespoon chopped Italian (flat-leaf) parsley  
¼ cup best-quality olive oil  
Dash of red wine vinegar  
Salt and freshly ground black pepper, to taste  
½ Montrachet cheese, or 6 ounces of other mild creamy chevre

Core the tomatoes, cut into thick slices, then cut the slices into halves. Transfer to a mixing bowl. Peel the onion, slice into thin rings, add to the bowl, and turn gently with a spoon. Add the remaining ingredients except the cheese and again turn gently. Cover and refrigerate for one hour. Just before serving transfer the salad to a serving dish and crumble the Montrachet cheese over all.

Basil Puree: Process or blend 7 cups washed and dried fresh basil leaves or 7 cups fresh parsley leaves and 1 tablespoon dried basil, with 3 to 4 tablespoons olive oil. Cover and refrigerate.

