

TOMATO PANZANELLA

Recipe inspired by & curated to pair with
Quails' Gate Dry Riesling.



Ingredients

- 150g Heirloom tomato
- 2 Slices of sourdough bread
- 1 Cucumber
- 1 Shallot
- 1 Pickled onion
- 10g Butter
- 1 Bunch of Basil

Burrata spread

- 80g Burrata
- 30g Sour cream

Tomato dressing

- 50g Field tomatoes
- 10g Shallot (chopped)
- 20ml Olive oil
- 20ml Red wine vinegar

Recipe

Tomato dressing

1. Combine tomatoes, shallot, olive oil and roast at 300°F until golden brown.
2. Blend until smooth, add vinegar and season to taste.
3. Cool and store.

Burrata spread

1. Combine cheese and cream in food processor and whip until smooth, season with salt and pepper to taste.

Salad preparation

1. Peel and finely slice cucumber and shallot.
2. Slice pickled onions.
3. Pick basil leaves.
4. Cut tomatoes into bite size pieces.

Salad preparation

1. Dress the tomatoes in the tomato dressing.
2. Toast bread in butter until fully golden brown on each side, spread cheese generously on each slice
3. Spoon some dressing on the bottom of the plate.
4. Build a salad of tomatoes and place sliced shallots and pickled onions around.
5. Garnish with fresh basil and season with salt and pepper.