



Heirloom Tomatoes, Watermelon Salad

by Chef Ed Brown

Ingredients *(Yield 4)*

- 2 cups** Local Heirloom Tomato varieties Brandywine, Sun Gold, German Green
- 8 oz** Murray's Burrata (2x4oz)
- 1 tsp** Maldon Sea Salt
- 1 cup** Sugar Baby Watermelon
- 1 cup** Yellow Doll Watermelon
- 3 tbsp** Laudemio Extra Virgin Olive Oil
- 2 tbsp** Mussini 30yr old Balsamic Vinegar
black pepper to taste

See instructions on reverse side.

(FOLD)
(FOLD)

See ingredients on reverse side.

- 1.** Wash tomatoes and watermelon. Place the tomato upright on a cutting board and cut in half. Remove the inedible core from on top, discard. Cut your tomatoes in wedges, keeping the natural round shape intact. You can start by quartering your tomato halves for a smaller tomato and halving once more for a larger tomato. Reserve tomatoes in a mixing bowl, set aside.
- 2.** Clear cutting board of any tomato residue to create a safe, dry working space. Place the whole watermelon on its side onto the cutting board. Cut the top off to create a flat side. Rotate and cut the bottom off. Place your watermelon vertically and use your knife to cut from top to bottom to separate rind and peel from watermelon flesh. Continue rotating the watermelon to remove all of the peel. Discard the peel. Slice your watermelon in half. Working with one half, cut 1" thick planks. Lay the planks flat and cut 1" thick strips. Rotate the strips horizontally and cut 1" thick slices to form a 1" cube. Repeat steps for the yellow watermelon. Add diced watermelon to a mixing bowl with tomatoes.
- 3.** Season tomatoes with sea salt, olive oil and balsamic. Gently toss to combine.
- 4.** Cut each burrata in half to create 4 even pieces. Lay the burrata on it's flat side so that the creamy inside is upright.
- 5.** Gently spoon the salad into 4 bowls.
- 6.** Place the burrata halves on top. Season the burrata with sea salt and fresh cracked black pepper. Serve immediately.

Instructions

Heirloom Tomatoes, Watermelon Salad

by Chef Ed Brown