

Colorado Heirloom Tomato and Mozzarella Stack
Chef Michael Long, Opus Restaurant, Littleton, Colo.
www.opusdine.com

2 each large heirloom tomatoes
1 cup flour
1 egg beaten with 1/2 cup water
1 cup fresh breadcrumbs, mixed with chopped Italian parsley
2 each thick slices fresh mozzarella
2 T extra virgin olive oil
2 T balsamic vinegar
Fresh basil

Slice tomatoes thickly, layer with basil and cheese.
Dip each side in flour, then egg then crumbs.
Heat a small amount of oil in sauté pan--Brown tomatoes on each side.
Serve with balsamic vinegar and oil.