

Ring of Vine Ripe Tomato with Field Grown Green Lettuce

Chef Florian Wehrli, Chimney Park Bistro, Windsor, CO

Servings: 4

Ingredients:

4 Vine Ripe Tomatoes
2 heads of lettuce of your choice or one clamshell of baby salad mix
1 cup original Mead
2 Tablespoons white wine vinegar
¼ vegetable oil
4 Tablespoons fresh chopped chives
Salt, Pepper
1 Mouco ColoRouge cheese
Pan spray

Instructions:

To Peel the tomatoes

Bring a large pot of water to a boil. Remove the core of the tomatoes and make an incision on the bottom of each one. Plunge them in the boiling water for 20 seconds, then shock them in an ice bath. The skin should now be easy to remove.

Cut the tomatoes in half. Place each half on a cutting board and cut them in thin slices, make sure to keep the tomatoes in their shape.

Place a 5 inch ring mold in the middle of a serving plate. Place 2 tomato halves in it and spread the slices around the circumference of the circle.

Remove the ring mold carefully and start over for your next plate.

To make the vinaigrette:

Put the mead in a small pot and reduce by three quarters. Reserve a little of the reduction for the plate decoration.

Add the vinegar to the rest. Whisk in the oil, season to taste and finish with half of the chopped chives.

For the cheese:

Heat up a non-stick pan as hot as possible. Cut the ColoRouge cheese in 8 even slices. Spray the hot pan and place the cheese in it to toast. Wait about 30 second and remove the cheese with a spatula. They should have a golden brown crust. Flip the cheese slices on a plate and reserve in a warm place.

To plate:

Clean and drain the salad carefully. Place in a bowl and season with the mead vinaigrette.

Arrange the dressed salad in each of the tomato rings. Decorate the outside of the plates with the chives and remaining reduced mead. Top each salad with 2 warm slices of toasted ColoRouge Cheese.

Availability of ingredients:

Vine Ripe Tomatoes – Honey Acres Farm, Wiggins, Colo. (970) 483-5233 Salad and Chives – Oberle Botanical, Fort Collins, Colo. (970) 581-5672 Mead (Honeywine) – Red Stone Meadery, Boulder, Colo. (720) 406-1215 ColoRouge Cheese – Mouco Cheese, Fort Collins, Colo. (970) 483-5233

Wine Pairing: 2 River Riesling, the sweetness and fruit will pair very well with this salad or depending on the definition of wine: a glass of mead of course, the original recipe from Red Stone will work its magic!