

# Baked Vintage Tomatoes

## Ingredients

Sliced Vintage Tomatoes (BEK #205760)

Seasoned bread crumbs\*

Extra Virgin Olive Oil

Kosher Salt

Freshly ground black pepper

Grated Parmesan cheese

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## Method:

Slice the Vintage Tomatoes about ¼" thick and season them with salt and pepper.

Top them with the seasoned bread crumbs and then drizzle them with the olive oil.

Top with a sprinkling of parmesan cheese and bake in a 350° F oven or in a broiler until they brown a little. It is best to top the tomatoes as they are needed since the bread crumbs will get soggy if topped too soon. These are a great accompaniment to any grilled item.

\*Seasoned bread crumbs can be seasoned with any number of items such as minced garlic, minced shallots, chopped parsley, chopped basil, crushed red pepper flake or any other seasonings you want based on the flavor profile you are looking for.



# Panzanella Salad

## Ingredients

3 Ea. Vintage Tomatoes – Peeled & Cut into large chunks ½” to ¾” (BEK #205760)  
6 Ea. Slices of rustic bread such as Ciabatta ½” thick 2 – 3 days old  
3 Ea. Garlic Cloves Minced  
½ Ea. Sweet Red Onion – very thinly sliced  
1 C Kalamata Olives – Halved  
¼ C Chiffanade of Basil – Thin ribbons  
2 C Arugula  
4 oz Extra Virgin Olive Oil  
3 oz Red Wine Vinegar or Balsamic  
TT Sea Salt  
TT Freshly ground Black Pepper



## Method:

Peel the Vintage tomatoes by plunging them in boiling water for about 10 seconds. Remove them from the boiling water with a slotted spoon and immediately plunge them into an ice and water bath. The skin should peel off easily. Grill the slices of bread just long enough to put some grill marks on each side and lightly toast. If you don't have a grill you can toast them a bit in a sauté pan. Cut the slices into cubes about ½” to ¾”.

In a large mixing bowl, add all the ingredients except the oil, vinegar, salt and pepper. Mix all the ingredients well then drizzle in the oil and vinegar and allow to set for a few minutes to soak up the dressing. Adjust seasoning with salt and pepper.





# Caprese Salad

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## Ingredients

3 Ea. Vintage Tomatoes – Sliced about 1/4" thick (BEK #205760)

1 lb Fresh Mozzarella – Sliced about 1/4" thick

18 Ea Fresh Basil Leaves

3 oz Extra Virgin Olive Oil

TT Sea Salt

TT Freshly ground Black Pepper

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## Method:

On a platter, shingle the slices of tomato in a ring alternating with slices of fresh mozzarella and a basil leaf between each. Allow the edge of the basil leaves to show so you get a beautiful contrast from the red, white and green. Drizzle the Extra virgin olive oil over all and season with sea salt and freshly ground black pepper.



# *Vintage Tomato & Basil Salad*

## **Ingredients**

3 Ea. Vintage Tomatoes peeled and cored (BEK #205760)

2 Ea Garlic Cloves

8 Ea Fresh Basil Leaves – cut in thin strips

4 oz Extra Virgin Olive oil

1 oz Balsamic Vinegar Glaze

TT Sea Salt or Kosher Salt

TT Freshly Ground Black Pepper



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## **Method:**

Cut the peeled Vintage tomatoes into chunks about  $\frac{3}{4}$ ". Place in a mixing bowl with the garlic and basil. Drizzle with the olive oil and balsamic glaze and mix well. Season to taste with salt and freshly ground black pepper.

Allow to sit at room temperature for a little while to let all the flavors bloom.



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