



Miele

Heirloom tomato salad

By Miele

30 minutes

Preparation time

10 minutes

Cooking time

6-8 servings

Serves

INGREDIENTS

Tomato Salad

500g heirloom tomatoes, room temperature,
variety of colours and shapes, sliced
300g green tomatoes, sliced
2 buffalo mozzarella, torn into pieces
2 tablespoon aged balsamic vinegar
60ml extra virgin olive oil
Murray River Sea Salt and black pepper
Baby basil leaves to garnish

Basil Sugar Syrup

140g caster sugar
140g water
35g (1 small bunch), basil leaves, picked
and washed

METHOD

Basil Sugar Syrup

1. Combine water, sugar and basil into a large vacuum seal bag and vacuum on level 1 and seal on level 2.
2. Place bag onto wire rack in oven. Sous Vide at 45°C for 10 minutes or until sugar is dissolved. Basil should still be vibrant. Remove bag and place in iced water to chill.
3. Open the bag and pour contents into a tall jug. Using a stick blender, blitz to form green syrup.

Tomato Salad

1. Place green tomatoes gently into a separate vacuum seal bag and add cooled basil syrup. Vacuum on level 1 and seal on level 2.
2. Marinate in the refrigerator for at least 1 hour or overnight for maximum flavour.
3. Dress remaining tomatoes with olive oil and salt. Stand for 5 minutes.
4. Drain green tomatoes, reserve sugar syrup for further use.

To Serve

1. Lightly toss tomatoes to combine. Add balsamic vinegar to taste and scatter plates with torn buffalo mozzarella, baby basil leaves and drizzle with olive oil.

Note

- Basil sugar syrup will keep in vacuum sealed containers or bags for up to 1 week.
- Marinated green tomatoes will keep refrigerated for up to 1 week.
- If you do not have a Vacuum Sealing Drawer, dissolve sugar on low heat, Induction setting 4 for 10 minutes and place ingredients in a sterilised jar, container or zip lock bag.