

EP 5: HEIRLOOM TOMATO SALAD IN PARMESAN CUP

Serves 6

All you need:

2 cups	grated parmesan cheese
1 small	lemon, zested
1 pound	cherry heirloom tomatoes, quartered
1/3 cup	roasted red bell pepper, thinly sliced
2 tablespoons	capers
1/4 cup	roughly chopped parsley leaves
1/2 small	lemon, juiced and zested
2 tablespoons	olive oil
Kosher salt and freshly ground black pepper	
Goat cheese crumbles for garnish	

All you do:

- ◆ Preheat the oven to 375 degrees F.
- ◆ Mix the parmesan cheese and the lemon zest in a small bowl.
- ◆ Place a Silpat mat on a rimmed baking sheet. Using a 2 1/2 inch biscuit cutter, drop 1 slightly rounded tablespoon of the cheese mixture on the Silpat, tapping cheese lightly to form a circle. Place 6 total circles on the baking sheet. Bake the rounds for about 8 minutes or until lightly browned and bubbly.
- ◆ Working quickly and while parmesan is still hot, transfer the rounds with spatula or knife to a muffin tin and gently press into the tins. If the rounds become too cool and brittle, place back in the hot oven for a minute so the parmesan becomes pliable again, remove and quickly move to the tins.
- ◆ Let the parmesan cool in the tins for 3-5 minutes and remove. Repeat process with the rest of the parmesan.
- ◆ Toss tomatoes, roasted red bell pepper slices, capers and parsley leaves in a large bowl with the olive oil, lemon juice and lemon zest. Season with kosher salt and freshly ground pepper.
- ◆ Fill the parmesan cups with about 1/4 cup of the tomato mixture and garnish with more salt and pepper if desired and goat cheese crumbles. Serve at room temperature.

-Executive Chef Chris Franz