



**Miele**

# Heirloom tomato salad

By Miele

**30 minutes**

**10 minutes**

**6-8**

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.