

## **Tomato & Basil Salad w/ Mascarpone & Bleu Cheese Mousse**

### **Mousse**

- 10 oz mascarpone cheese
- 2 tbsp honey
- zest of ¼ lemon
- 4 oz crumbled bleu cheese
- salt & pepper to taste

### **Tomato Salad**

- large ripe tomatoes, cut into 4 slices each
- salt & pepper to taste
- ¼ cup red onion, minced
- 2-3 basil leaves per layer
- ¼ lb baby arugula
- 1 tbsp balsamic vinegar
- 1 tbsp extra virgin olive oil
- salt & pepper to taste
- ¼ cup toasted pine nuts

### **HOW-TO**

1. Whip mascarpone with honey, lemon zest and pinch of salt and pepper
2. Fold in crumbled bleu cheese. Chill
3. Cut each tomato in 4 even slices and season salt and pepper
4. Sprinkle with minced red onion
5. For each portion, top 3 tomato slices with a heaping tablespoon of the mouse
6. Add 2-3 basil leaves onto mousse of all 3 slices. Stack one on top of another and finish with the tomato slice without mousse (4 layers in all)
7. Plate each stack of tomatoes
8. Mix arugula with balsamic vinegar, extra virgin olive oil, salt and pepper. Top each stack with the dressed arugula and sprinkle with toasted pine nuts

### **Serving Suggestion**

Recommended to be served with focaccia, breadsticks or crispy sliced baguette