



Executive Chef Brant Cotter

Local Watermelon & Heirloom Tomato Salad

spiced kale chip, salted cheese, lemon-thyme gastrique, farm greens

Ingredients (to plate 1 serving):

- 4 ea Watermelon, large dice
- 4-6 ea Heirloom Tomatoes, assorted varieties, sliced and/or diced
- 4 ea Spiced Kale Chip (recipe below)
- 2 Tbsp Salted Cheese, crumbled
- 1 tsp Lemon-Thyme Gastrique (recipe below)

- Garnish Farm Greens or Micro Greens
- Garnish Extra Virgin Olive Oil
- To Taste Fleur de Sel or other Sea Salt

Directions:

In a small bowl, toss tomatoes with olive oil and sea salt. Place watermelon randomly around the center of the plate. Follow with the tomatoes; arrange so there is a nice mix of different colors.

Sprinkle the crumbled cheese on top of the watermelon and tomatoes. Gently lay the kale chips on top of the salad.

Drizzle the lemon-thyme gastrique across the top of the salad, and onto the plate around the salad. You can finish by drizzling some olive oil around the salad as well.

Finish the salad with micro greens or farm greens (arugula works well) for added color.

*Note: For the salted cheese, feta, ricotta salata, cotija or queso seco all work well. You want to find a pressed and dried cheese that is crumbly and has a nice saltiness to it.

Lemon-Thyme Gastrique

Ingredients (for 4+ servings):

- 2 cups Lemon Juice, freshly squeezed
- 2 ea Thyme, sprig
- ¾ cups Granulated Sugar
- ¼ tsp Kosher Salt
- 5 ea Black Peppercorn, whole, lightly crushed

Directions:

Combine all ingredients in a small saucepot. Heat on a medium-high flame until the liquid begins to simmer, reduce heat to medium and allow to simmer until desired consistency is reached.

To test consistency, dip a cold spoon into the gastrique and remove immediately. The gastrique should stick to the back of the spoon and flow very slowly off of the spoon.

Remove sauce pot from heat, pass gastrique through a mesh strainer. Set aside and allow to cool to room temperature.

Spiced Kale Chip

Ingredients (for 4+ servings):

- 20-30 pieces Kale Leaves (baby kale preferred, or large kale torn into smaller pieces)
- ¼ tsp Aleppo Chili Flake
- 1 Tbsp Extra Virgin Olive Oil
- Pinch Granulated Sugar (to taste)
- Pinch Kosher Salt (to taste)

Directions:

In a bowl, toss kale with all ingredients. Toss until the kale is evenly coated. Place on a half sheet tray lined with parchment paper. Place in the oven at 200-250F and allow to bake until crisp. Leave the oven door partially opened to allow moisture to escape. Ovens with a convection fan, place fan on "low" setting.

Kale will become very fragile, it's easiest to remove from sheet tray when cooled and with a spatula.