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## ARUGULA SALAD

goat cheese fondue and truffle smoked tomatoes

*serves 4*

### Amount

1#

### Ingredients

Arugula, wild or baby

### dressing

¼ cup

White balsamic vinegar

¼ cup

Extra virgin olive oil

½ cup

Vegetable oil

2 tbsp

Chives, chopped fine

### smoked tomatoes

4 ea

Roma tomatoes cut in half lengthwise

as needed

Hickory chips, soak in water for ½ hour

as needed

Coal

to taste

White truffle oil

### goat cheese fondue

2 tsp

Extra virgin olive oil

1 each

Shallots, minced

1 cup

Heavy cream

3 T

Toasted fennel seed, ground

8 oz

Goat cheese

to taste

Salt and pepper

### Method:

1. Arrange tomatoes on a sheet pan cut side down, light coal and add chips.
2. Place tomatoes in smoker and smoke for 20-30 minutes.
3. Remove and slowly roast in a 250 °F oven for approximately 1 hour or until skin has separated from the meat of the tomato. Remove from oven and remove skin.
4. Cut in half lengthwise. Drizzle with truffle oil and set aside.
5. Sweat shallots and fennel seed in a small amount of oil.
6. Add heavy cream and bring up to a boil, reduce to a simmer.
7. Reduce by 1/3, put mixture into a blender and add goat cheese to thicken.
8. Season with salt and pepper. Keep warm.
9. In a bowl combine vinegar and oils emulsifying completely. Add chives and adjust seasoning.

**To plate:** drizzle goat cheese fondue on plate. Place 3 tomato wedges in center of plate. Dress arugula with vinaigrette, salt and pepper. Place on top of tomatoes and serve.