



Heirloom Tomato Salad

Ingredients

- 4 slices Manchego cheese, 1/4 inch thick
- corn starch
- 1 egg
- 1 tablespoon [Fustini's Chipotle olive oil](#)
- 1 cup fine fresh bread crumbs
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 1 cup spring mix
- 1-2 yellow Heirloom tomatoes, thick sliced
- 1-2 red Heirloom tomatoes, thick sliced
- 1 cup Heirloom Cherry tomatoes
- [Fustini's Robust SELECT olive oil](#)
- salt
- Cilantro Dressing

Cilantro Dressing

- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons heavy cream
- 2 tablespoons [Fustini's Champagne vinegar](#)
- 1 - 2 teaspoons honey
- 3 tablespoons cilantro, finely chopped
- salt and pepper

Directions

Step 1.

Dust Manchego slices with corn starch, shaking any excess off. Whisk together egg and olive oil and place bread crumbs on a large plate. Bread cheese by dipping in egg and then bread crumbs. Heat Robust olive oil in a large skillet over moderate heat. Once the oil is hot, quickly fry cheese on both sides for several minutes or until golden brown. Drain briefly on paper towels.

Divide spring mix between serving plates and place a slice of fried cheese on top. Stack slices of tomatoes on top of cheese alternating between yellow and red tomatoes and seasoning each layer with Fustini's olive oil and salt. Drizzle cilantro dressing over all and serve.

Step 2. Cilantro Dressing

Whisk all together and reserve until ready to use.