Heirloom Tomato Stack

Ingredients

- 3-4 heirloom tomatoes - sliced
- 1 cup heirloom grape tomatoes - halved
- fresh ground black pepper
- coarse sea salt
- spring mix

Thyme Vinaigrette

- 1 teaspoon Dijon mustard
- 2 tablespoons Fustini's Thyme Balsamic Vinegar
- 1 small shallot - minced
- 1 teaspoon fresh thyme
- salt and pepper
- 2 tablespoons Fustini's Delicate SELECT olive oil

Boursin Cream

- 1/4 cup Boursin Cheese
- 1 tablespoon Fustini's Herbs de Provence olive oil
- 1 tablespoon heavy cream
- salt and pepper

Directions

Step 1.

Stack heirloom tomato slices on top of each other with a thin spread of Boursin cheese and a seasoning of pepper and salt in between each slice. Toss the spring mix with a little Thyme Vinaigrette then place on top of the stack. Garnish with cherry tomatoes and more vinaigrette.

Step 2. Thyme Vinaigrette

Whisk together mustard, vinegar, shallots, thyme, salt and pepper in a small bowl. While whisking, slowly drizzle olive oil in to emulsify.

Step 3. Boursin Cream

Mix all together to form a loose paste.