

Cookbooks: Suzanne Goin's Heirloom Tomato Salad with Burrata Salad



Summer is over. And as excited as I am for the comforting, hearty flavors of fall, I'm still eating tomatoes. They won't be around much longer. And there's no better way to eat them than in the form of Suzanne Goin's heirloom tomato salad. If you're lucky enough to live in LA, you can go eat at Lucques, where it's still on the menu. If you're not in LA, then hopefully you own *Sunday Suppers at Lucques*. If you don't, go get it and make this world-famous salad at home, before it's too late.

Enjoy!

Heather

Heirloom Tomato Salad with Burrata and Torn Croutons

From Sunday Suppers at Lucques

Serves 6

- 1/3 pound country white bread
- 1/2 cup extra-virgin olive oil
- 1 Tbs. fresh oregano leaves

- 1/2 garlic clove
- 3/4 tsp. kosher salt
- 1 1/2 Tbsp. red wine vinegar
- 1 Tbs. balsamic vinegar
- 1/2 pint cherry tomatoes
- 3 pounds heirloom tomatoes in assorted sizes, shapes and colors
- 1 tsp. fleur de sel
- Freshly ground pepper, to taste
- 1 pound burrata cheese 1/2 cup thinly sliced shallots
- 2 to 3 Tbs. small fresh basil leaves

Preheat an oven to 375°F.

Cut the crust off the bread and tear the remaining loaf into 1-inch pieces. Using your hands, toss with 2 Tbs. of the olive oil, squeezing the bread to help absorb the oil. Toast on a baking sheet, stirring a few times, until the croutons are golden brown, 12 to 15 minutes.

Using a mortar and pestle, pound the oregano, garlic and 1/4 tsp. of the kosher salt to a paste. Transfer to a bowl and whisk in the vinegars and the remaining 6 Tbs. olive oil.

Stem the cherry tomatoes and cut in half. Core the heirloom tomatoes. Cut half into wedges and set aside; slice the rest 1/4 inch thick. Season with the fleur de sel and pepper. Cut the burrata into 12 slices. Arrange the tomato slices and burrata on a large platter. Drizzle with a little vinaigrette.

Toss the heirloom wedges and cherry tomatoes gently in a large bowl with the shallots, the remaining 1/2 tsp. kosher salt, a pinch of pepper and 3 Tbs. of the vinaigrette. Taste for seasoning, adding more vinaigrette if desired. Add the croutons and gently toss.

Pile the salad in the center of the platter. Scatter with the basil leaves. Serves 6.

Summer Fruit Salad With Arugula

Recipe printed with permission from Chef Suzanne Goin, [Sunday Suppers at Lucques](#) (Alfred A. Knopf, 2010)

Ingredients

- 2 tablespoons finely diced shallot
- 3 tablespoons sherry vinegar
- 12 fresh figs, stems removed and cut in half
- 7 tablespoons California Olive Ranch [extra virgin olive oil](#)
- 1 ripe nectarine
- 1 ripe peach
- 2 ripe plums
- 1/2 basket (about 1 cup) blackberries or Persian mulberries
- 8 ounces arugula, cleaned and dried
- 1/2 lemon, for juicing
- 2/3 cup Marcona almonds
- Kosher salt and freshly ground black pepper



Directions

1. Combine the shallot, vinegar, and 1/2 teaspoon salt in a bowl, and let sit 5 minutes.
2. Using a mortar and pestle, pound three fig halves to a coarse purée. Transfer the fig purée to the shallot mixture, and whisk in the California Olive Ranch [extra virgin olive oil](#). Taste for balance and seasoning.
3. Cut the nectarine, peach, and plums in half and remove the pits, and cut them into quarter-inch-thick slices. Place the sliced fruit, remaining figs, and berries in a large bowl. Drizzle half of the vinaigrette over the fruit, and season with salt and pepper. Gently toss in the arugula, sprinkle in some more salt and pepper, and taste for seasoning, adding more vinaigrette and a squeeze of lemon if needed. Arrange on a large chilled platter, and sprinkle the nuts on top.

Time

30 minutes

Level

Moderate

Yield

4 servings