



WINDSETFARMS.COM



saganaki martini

USING DELICIOUS WINDSET **TOV** TOMATOES & **FRESCO™** CUCUMBERS

saganaki martini

A fun first course: a cross between a martini and a soup! Serves 4

10	Windset Farms™ TOV Tomatoes, chopped
2	Windset Farms™ TOV Tomatoes, finely chopped
1 pinch	chili flakes
1 teaspoon	kosher salt
10 leaves	fresh basil
4 leaves	fresh mint
1 clove	garlic, finely minced
4 oz	gin
2	Windset Farms™ Fresco™ Cucumbers, finely chopped
2 Tablespoons	fresh chives, finely chopped
3 oz	pitted Kalamata olives, chopped
8 oz	Haloumi cheese, cut into 12 cubes
2 Tablespoons	olive oil

In a blender, combine the 10 chopped **TOV** Tomatoes, chili flakes, salt, basil, mint and garlic. Puree until smooth. Place the tomato mixture in a fine mesh sieve over a large bowl and place in the refrigerator for 2 to 3 hours. Discard the solids remaining in the sieve and add the gin to the **TOV** Tomato water. Mix the **Fresco™** Cucumbers, remaining finely chopped **TOV** Tomatoes and olives together and divide into 4 martini glasses.

Divide the cubes of Haloumi cheese onto 4 small skewers. Heat the olive oil in a 10" skillet over medium heat and fry the cheese until golden on all sides. Drain on a paper towel. Pour the **TOV** Tomato water into the martini glasses and garnish with the chives and add a cheese skewer to each.



**Executive Chef
Dana Reinhardt**



For great recipe ideas, please visit www.windsetfarms.com

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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

