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## virtuoso™ tomato, pancetta, bresse blue & arugula salad

USING DELICIOUS WINDSET VIRTUOSO™ BEEFSTEAK TOMATOES

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**A grown up and deconstructed BLT. \*If pancetta is unavailable, good quality bacon can be substituted. \*\*This recipe also works well with goat cheese instead of a blue cheese. Serves 4**

### Salad

2	Windset Farms™ Virtuoso™ Beefsteak Tomatoes, quartered
4 pieces	pancetta
2 cups	baby arugula
4 oz	Bresse blue cheese or Cambozola
1/4 cup	olive oil
1 clove	garlic, finely minced
1 small	baguette, cut into 1" cubes
1/4 teaspoon	kosher salt

### Dressing

1/4 cup	rice vinegar
1/2 cup	extra virgin olive oil
1 teaspoon	Dijon
1 small	shallot, finely minced
1 clove	garlic, finely minced
1/2 teaspoon	kosher salt
ground pepper	to taste

Preheat oven to 375°F. Place the pancetta slices on a baking sheet topped with parchment paper. Bake in oven for 10-12 minutes or until crisp. Remove and drain on paper towels. In a small bowl, whisk together the rice vinegar, Dijon and shallots. Slowly whisk in the olive oil and season with salt and pepper. Place the 1/4 cup of olive oil on a baking sheet in the 375°F oven. Heat for 2 minutes and carefully remove and place cubed bread in the oil. Return baking sheet to the oven and toast for 3 minutes. Carefully remove baking sheet and turn the croutons and return to the oven for another 3 minutes. Remove from the oven and transfer to a bowl and toss with the garlic and salt. To assemble the salad, divide the arugula and Virtuoso™ Beefsteak Tomatoes between 4 plates. Drizzle with dressing and add a piece of pancetta to each. Break the Bresse blue cheese into pieces and sprinkle onto salads. Finish each salad with the warm croutons and serve.



**Executive Chef  
Dana Reinhardt**



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**RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT**

