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Dawley Farm Village  
at the Roundabout  
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## **Peach and Tomato Caprese Salad with Pine Nuts, Prosciutto, and Tarragon Oil**

Serves 4 - 6

We love caprese-style salads, and this version with ripe summer peaches, toasted pine nuts, and salty prosciutto takes a classic dish to new heights. Drizzled with tarragon oil and served with crusty bread and a glass of chilled wine, this salad delightfully celebrates some of the best flavors that summer has to offer!

### **Ingredients:**

1/2 cup (or about 3 large) fresh tarragon sprigs	1/4 teaspoon Kosher salt
1/2 cup olive oil	1/4 teaspoon freshly cracked black pepper
4 heirloom tomatoes, quartered and sliced	1/4 teaspoon Aleppo pepper flakes
3 peaches, pitted and sliced into wedges	1/2 tablespoon red wine vinegar
1/4 red onion, sliced very thin with a mandoline	1/2 tablespoon balsamic vinegar
1/4 cup pine nuts	1/2 tablespoon honey
8 oz burrata cheese, torn into large pieces	1/2 cup fresh basil
2 oz prosciutto, cut into long strips	Flake salt

### **Directions:**

1. Make the tarragon oil. Prepare a small ice bath and set aside. Bring a small pot of water to boil. Salt the water and blanch the tarragon leaves in the boiling water for 10 seconds (the leaves should turn a brighter shade of green), remove from heat. Use tongs to transfer the tarragon to an ice bath to stop the cooking process. Remove from the water. Drain through a fine mesh strainer and pat dry with a paper towel. Combine the tarragon and olive oil in blender and puree. Strain through a fine mesh sieve and discard any solids. Set aside.
2. Prepare the veggies. Quarter and slice the tomatoes using a sharp, serrated knife. Pit and slice peaches into wedges. Thinly slice the red onion with a mandoline.
3. In a small skillet over medium heat, toast the pine nuts, stirring often until lightly browned, 2-3 minutes. Set aside.
4. Tear the burrata into large pieces, and arrange the tomatoes, peaches, red onion, burrata, and prosciutto on a large platter. Sprinkle with Kosher salt, black pepper, and Aleppo pepper.
5. Drizzle evenly with the tarragon oil, red wine vinegar, balsamic vinegar, and honey. Sprinkle with the toasted pine nuts, basil, and flake salt.