



Heirloom Tomato & Ricotta Salad with DON® Ready Bacon

by Simon Cosentino (Via Porta)

 **Preparation time:** 15 minutes

 **Cooking time:** 10 minutes

 **Serves:** 4

Ingredients

Dressing:

- 1 tbsp olive oil
- 1 white onion, finely diced
- 50g dijon mustard
- 50ml sherry vinegar
- 300ml extra virgin olive oil

Whipped Ricotta:

- 100g buffalo ricotta
- Extra virgin olive oil

800g heirloom tomatoes
60g pkt DON® Ready Bacon
Basil leaves, for garnish

Method

1. For the dressing; in a heavy based saucepan place the tablespoon of olive oil and diced onion. Cook on a low heat until the onion starts to turn dark brown almost black in colour. Once the onion is cooked, place in a bowl and refrigerate until it is cool.
2. In a separate bowl whisk the mustard and vinegar, slowly adding the olive oil until it emulsifies. Mix in the burnt onion.
3. For the ricotta; place ricotta in a food processor with a dash of good quality extra virgin olive oil and season with a pinch of flaked salt and a little black pepper. Process the ricotta for a couple of minutes until you achieve a smooth and shiny consistency. Alternatively, if you do not have a food processor, place the ricotta in a bowl and use a whisk to mix until smooth.
4. Wash the tomatoes and slice into rough sized pieces. Place into a large mixing bowl and mix with a few spoonfuls of the dressing, some salt flakes and freshly ground black pepper. Tip onto a serving platter and spoon dollops of whipped ricotta over the tomatoes. Drizzle with remaining dressing, sprinkle with basil leaves and break the Ready Bacon into pieces and scatter over the salad. Enjoy with some crusty bread.

Notes: If you can't access buffalo ricotta, use regular fresh ricotta in its place.