



Fresh Mozzarella and Stacked Heirloom Tomato Salad with Green Chile–Cilantro Oil and Chipotle Vinegar

4 ripe heirloom tomatoes (different varieties and colors) or beefsteak tomatoes, sliced $\frac{1}{4}$ inch thick
Salt and freshly ground black pepper
1 lb fresh buffalo mozzarella, sliced $\frac{1}{4}$ inch thick
Green Chile–Cilantro Oil (recipe follows)
Chipotle Vinegar (recipe follows)

Green Chile–Cilantro Oil:

2 cups extra-virgin olive oil
1 poblano chili, grilled, peeled, stemmed, and coarsely chopped
 $\frac{1}{4}$ cup cilantro leaves
Salt

Combine all ingredients in a blender and blend for 5 minutes

Chipotle Vinegar:

1 cup red wine vinegar
2 teaspoons chipotle pepper puree
Lords of Salt Chardonnay Sea Salt to taste

Blend all ingredients in a blender until smooth.

Place a tomato slice on each of 4 plates. Season with chardonnay sea salt and pepper. Top with a slice of cheese and repeat to make 3 layers, like a Napoleon with 3 tomato slices and 2 slices of cheese. Drizzle with Green Chile–Cilantro Oil and Chipotle Vinegar and serve.