



## California Grapes Tomato Napoleon with Goat Cheese, Basil and Grape Vinaigrette ◀

*Recipe developed for California Grape Growers by Chef David Vartanian, The Vintage Press Restaurant, Visalia, California.*

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6 vine-ripe tomatoes	1 cup whole red, green, black or a combination of California seedless grapes
Hot oil for frying	
12 ounces goat cheese	
Coarse salt and freshly ground pepper	1 teaspoon green peppercorns
1 bunch basil, stemmed	1/2 cup extra-virgin olive oil
Fried tomato skins, optional	Juice of 1 lemon
2 cups sliced red, green, black or a combination of California seedless grapes*	Salt

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**1.** Peel tomatoes and fry the skins in hot oil to use as a garnish if desired. Slice each tomato horizontally into 4 slices, keeping each tomato separate.

**2.** Slice cheese into 18 thin pieces. Reassemble each tomato on a chilled plate, inserting a piece of cheese between each tomato slice. Season to taste with salt and pepper. Arrange basil leaves around each tomato and scatter fried tomato skins and sliced grapes on top of the basil.

**3.** Puree whole grapes and peppercorns in a blender. With the blender running, slowly add olive oil. Season with lemon juice and salt to taste. Drizzle vinaigrette over the tomatoes and basil. Makes 6 servings.

**Tip:** To peel tomatoes easily, submerge whole tomato in boiling water for 15-30 seconds. Remove with a slotted spoon. Score the skin with a knife from top to bottom in 4 places. Peel the skin off in 4 pieces.

*\*1 pound of California grapes is approximately 3 cups.*