

Semi-Dried Tomato & Macadamia Cheese Salad

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

- When preparing the Semi-Dried Tomatoes for this raw preparation, avoid the higher temperatures of blanching or oven-drying in order to maintain a “raw” state. Instead, use a dehydrator at an appropriate temperature.

Preparing the Salad

First, gather and prepare your mise en place.

To prepare the salad, carefully slice the rolled Seasoned Macadamia Cheese into 1/2-inch thick pieces. Slice the Semi-Dried Tomatoes into equal-sized pieces as well.

Next, lightly drizzle some greens with olive oil, season and toss. If desired, add a squeeze of fresh lemon juice. The acid will help to balance the richness of the cheese.

Assemble the salad by alternating the cheese and tomatoes. Drizzle the plate with some White Balsamic Reduction and serve immediately. Note: Balsamic Reduction does not use a raw process and not considered a raw product but is a nice addition to this presented dish.

Step 1: Preparing the Salad

- 1 Macadamia Nut Cheese Roll, herbed roll preferred
- 4 Semi-Dried Tomatoes*
- 2 cups baby arugula tossed with drizzle of lemon and olive oil (optional)
- White Balsamic Reduction