

Salt and Serenity

Pomegranate and Tomato Salad

Yotam Ottolenghi's Tomato and Pomegranate Salad in his beautiful new book, *"More Plenty"*, inspired this salad. I added some pickled shallots, grated ricotta salata cheese and a sherry vinaigrette.

Serves 4

¼ cup red wine vinegar

¼ cup water

1 tablespoon Kosher salt

1 teaspoon granulated sugar

2 shallots, thinly sliced

4 cups assorted grape or cherry tomatoes (red, yellow, orange) cut into ¼ inch dice

4 [Kumato](#) Tomatoes, or Plum tomatoes, cut into ¼ inch dice

1 large Pomegranate, seeds removed

2 tablespoons Sherry vinegar

½ teaspoon honey

2 teaspoons pomegranate molasses

4 tablespoons olive oil

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

10 whole basil leaves, thinly sliced

10 whole fresh mint leaves, thinly sliced

4 ounces Ricotta Salata cheese, grated or crumbled (optional)

1. Combine red wine vinegar, water, salt and sugar. Add sliced shallots and let pickle for 30 minutes. Drain shallots; discard liquid and set drained shallots aside.
2. Combine diced tomatoes, pomegranate seeds and pickled shallots in a large mixing bowl.
3. Make dressing: whisk together sherry vinegar, honey, pomegranate molasses, olive oil salt and pepper. Drizzle dressing on diced tomatoes and pomegranate seeds. Mix in sliced basil and mint.
4. Add grated ricotta salata and toss. Serve.

