

PEACHY TOMATO SALAD

Salade de Pêches et Tomates d'Été

Source: The Gilded Table – August Edition

Prep Time: 15–20 min | **Yield:** Serves 4

Recipe Description

A vibrant and sun-kissed summer salad of heirloom tomatoes and juicy peaches — kissed with herbs, dressed in vinaigrette, and perfect for coastal lunches or twilight garden soirées. *Part of The Gilded Table: August Edition.*



Ingredients

****For the salad:****

- 2–3 ripe peaches, thinly sliced (yellow or white)
- 2 cups heirloom cherry tomatoes, halved (or 2 large heirloom tomatoes, sliced)
- ½ small red onion, finely sliced (or 2 shallots, optional)
- ¼ cup fresh basil leaves, torn or chiffonade
- **Optional:** *A few sprigs of mint or tarragon for a floral note*
- **Optional:** *Fresh mozzarella, burrata, or feta (crumbled), for a heartier version*

****For the Vinaigrette:****

- 3 tablespoons extra virgin olive oil
- 1 tablespoon white wine vinegar or Champagne vinegar
- 1 teaspoon honey
- 1–2 tsp honey
- ½ teaspoon Dijon mustard
- Sea salt and freshly cracked pepper, to taste



Inveniam viam aut faciam.

Retro Recipes Revived © — Life in Bianca's Kitchen

Directions

1. ****Make the vinaigrette:**** In a small bowl or jar, whisk together the olive oil, vinegar, honey, and mustard. Season with salt and pepper to taste. Set aside.
2. ****Prepare the produce:**** Slice the peaches and tomatoes. If using red onion, soak the slices in cold water for 5–10 minutes to mellow their bite, then drain well.
3. ****Assemble the salad:**** On a large platter or shallow bowl, gently layer the tomatoes and peaches. Tuck in red onion slices and scatter fresh basil and herbs over the top.
4. ****Dress and finish:**** Drizzle the vinaigrette over the salad just before serving. Add cheese if desired, and finish with a crack of pepper and a final flourish of herbs.
5. ****Serve:**** Serve immediately as a light appetizer or side for grilled fish, chilled rosé, or a rustic baguette.



Notes

This salad is best enjoyed fresh but can be prepped a few hours ahead and kept chilled until ready to dress and serve. 🌿

