

First known as "love apples," tomatoes were originally cultivated in ancient Peru. They found a home in the United States in 1809, when Thomas Jefferson grew them in his garden for ornamental value (he believed the actual fruit to be poisonous.)

From these humble origins, and thanks largely to the vision of Carmel's Gary Ibsen, tomatoes have become one of the Central Coast's ripest vestiges.

These days, Ibsen's TomatoFest (to be held Sept. 11 at Quail Lodge in Carmel Valley) is a veritable "Veg-Stock" for lovers of the harvest.

In the event's honor, we offer tomato recipes from four of Carmel's top epicures. Each offers a tip of the chef's cap to a true Monterey Peninsula heirloom.

Heirloom Tomato Stack

with garden herbs and olive oil ice cream

By Cal Stamenov

Marinus at Bernardus Lodge

415 W. Carmel Valley Rd., Carmel Valley

831-658-3595

www.bernardus.com

Serves: 4

INGREDIENTS

For Salad:

3 Heirloom Tomatoes

2 tbs. Aged Balsamic Vinegar

4 tbs. French Olive Oil with a fruity flavor

Pinch Rock Salt

Pinch White Pepper

For Ice Cream:

1/2 cup Milk

1/2 cup Cream

1/4 cup Sugar

8 Egg Yolks

1/4 cup French Olive Oil with a fruity flavor

Chopped basil, chervil, or parsley as garnish

ASSEMBLY:

1. Prepare ice cream 3 hours ahead of time.
2. Wisk together egg yolks and sugar.
3. In a saucepan, heat cream and milk. Add sugar/yolk mixture and put back on the fire to reach thicker consistency (when liquid stays on a spatula). Be careful not to boil.
4. Cool it down and transfer to an ice cream maker. When the ice cream is almost ready, add the olive oil slowly.
5. Assemble tomatoes on individual plates. Season with oil, vinegar, salt, and pepper.
6. Place a scoop of ice cream on top of a tomato slice. Sprinkle with fresh herbs.

Pan Fried Green Tomatoes

By Chris Caul

Christopher's

Lincoln between 5th and 6th

831-626-8000

www.christophersonlincoln.com

INGREDIENTS:

4 hard green tomatoes

1/2 loaf white bread OR

4 cups plain bread crumbs

1 cup parmesan cheese

1 cup packed basil leaves

4-6 cloves garlic

1 cup seasoned flour

4 eggs beaten and seasoned

1/2 cup pure olive oil

2 cups homemade or favorite tomato sauce

ASSEMBLY:

1. In a food processor, blend bread, cheese, basil and garlic (save leftover for breading veal or eggplant, etc.)
2. Slice tomatoes 1/4-inch thick. Then dust in flour, coat with eggs, and cover in seasoned bread crumbs.
3. Sauté in a non-stick pan with olive oil until golden brown.
4. Serve with light tomato sauce.
5. Top with a sprinkle of Parmesan cheese.

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Pan Fried Green Tomatoes
Christopher's