

Tomatoes and Golden Berries with Fermented Caesar Dressing and Parmesan

From Polish'd by Michal Korkosz

Ingredients

1 egg yolk, at room temperature
1 garlic clove
3 tablespoons dill pickle brine
1 tablespoon mayonnaise
1 teaspoon dijon mustard
2 tablespoons grated parmesan, plus more for serving
1/3 cup cold pressed rapeseed oil
Fine sea salt
Freshly ground pepper
2 pounds heirloom tomatoes, thinly sliced
3 tablespoons dried golden berries or cranberries
Fresh thyme, for serving

Instructions:

1. Place the egg yolk, garlic, pickle brine, mayonnaise, mustard and cheese in a food processor. Blend until smooth, about 2 minutes.
2. Pour the oil into a measuring cup with a spout. Blending constantly, add the oil in a thin stream until the dressing becomes creamy and thick. Season with salt and pepper.
3. Spread 2 to 3 dollops of the dressing on a large serving plate. Arrange the tomatoes over the dressing and season with salt. Drizzle with more dressing and garnish with the dried golden berries, grated cheese, and thyme.

Katie's note: I'm not a fan of dried berries and tomatoes together so I used capers in place of the berries and it was excellent.