

Do You Speak? *Creole*?

ABOUT THE CREOLE TOMATO

Creole tomatoes tolerate heat and humidity, ripening into a meatier-than-average tomato with outstanding flavor. Developed at LSU for warm, humid areas, the indeterminate vines delight with high yields of juicy fruit that resists cracking.

*Log on to robertfreshmarket.com
for more info & recipes!*

ABOUT MATT RANATZA FARMS

Matt Ranatza is a third-generation farmer based in Belle Chasse, La. His grandfather in 1937 grew the first Creole tomatoes. The farm has expanded to include local favorites such as cauliflower, cabbage, peppers, squash, satsumas, navel oranges and eggplant.





CREOLE TOMATO

caprese salad

INGREDIENTS

- 2 lbs Creole tomatoes
- 1 lb Ciliegini mozzarella, drained
- 2 tbsp balsamic glaze
- 2 tbsp olive oil
- 3 tbsp fresh basil, chiffonade
- 1/4 lb Vidalia onion, shaved
- Salt and pepper

INSTRUCTIONS

Cut tomatoes in fourths from top to bottom. Then cut pieces in half from side to side.

Peel and shave onion.

Mix balsamic glaze and olive oil until incorporated. Place all ingredients into a bowl and mix gently, making sure not to break the tomatoes down too much.

Toss in chiffonade basil and add salt and pepper to taste.

Enjoy at room temperature.

*Robért Fresh
Market
Food Service
Department*

