

# Heirloom Tomato and Maple Pancetta Stacks



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The image shows several stacks of heirloom tomato and maple pancetta on a wooden cutting board. Each stack consists of a slice of heirloom tomato, a slice of maple-glazed pancetta, and a dollop of white cheese, garnished with green onions. A whole heirloom tomato and a bunch of fresh basil are also visible on the board.

**Yield: 6 servings**

**Prep Time: 10 minutes**

**Total Time: 20 minutes**

For an appetizer or a self pleasuring treat, this is the one for you! Explore flavors upon a classic taste that will have your guests wanting more.

### Ingredients:

- 2 [DelFrescoPure® Heirloom Tomatoes slice 1/3 inch](#)
- 6 slices pancetta
- 1 tbsp maple syrup
- ¼ cup goat cheese
- ¼ cup basil chiffonade
- Salt and pepper

### Directions:

1. Place pancetta on hot grill, brush with maple syrup and cook until pancetta starts to crisp. Remove from heat and set aside.
2. Place tomatoes in bowl and dress with olive oil, salt and pepper.
3. Lay tomato on plate, top with crumbled goat cheese then one slice pancetta and basil. Repeat the steps and finish with balsamic reduction.

### Cooking Tips:

Use the larger slices of the tomato to create these appetizers and use the smaller pieces in a salad or other application.



#### Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 6, Amount Per Serving: Calories 771, Total Fat 59.2g (76% Daily Value), Saturated Fat 38.9g (195% Daily Value), Cholesterol 172mg (57% Daily Value), Sodium 818mg (36% Daily Value), Potassium 298mg (6% Daily Value), Carbohydrate 8.1g (3% Daily Value), Dietary Fiber 0.8g (3% Daily Value), Sugars 6.9g, Protein 51.3g

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