

TOMATO, MOZZARELLA BASIL SALAD

Serves: 2

Preparation time: 15 minutes



INGREDIENTS

For the salad

5 medium sized tomatoes,
sliced into 1.2 cm/half inch rings
225 grams/4 oz ball of mozzarella,
sliced into thin rings
3 or 4 stalks of fresh basil, finely sliced,
but reserving the top of one

For the dressing

3 tbsp of extra virgin olive oil
2 tbsp of vinegar
(white, cider or wine vinegar)
½ tsp of grain mustard
Salt and ground black pepper to taste



EQUIPMENT

Whisk
Small jug
Cutting board
Platter (for serving)

TOP TIPS

A delicious Mediterranean salad, particularly popular in Italy. The fresh basil really brings the salad alive. Can be eaten as a main course or as a starter. The ingredients below are more for a starter or a snack.



METHOD

1. On a chopping board, slice your tomatoes as per instructions.
2. Slice the mozzarella as thin as you can.
3. Pick off the top of one of the basil stalks for decorations, using the prettiest leaves.
4. Pull off the rest of the basil leaves, roll them up and finely slice.
5. In a small jug, mix your dressing ingredients, whisking them together so that they all combine.
6. Lay out some of the tomato slices, followed by a layer of the mozzarella. Add another layer of tomatoes, and then top with the shredded basil.
7. Pour the dressing over the salad, and then place the reserved basil in the middle on the top of the salad.
8. Serve with some lovely crusty bread to mop up the dressing!