



# Caprese Salad

(serves 5-6)

## Equipment list

Paring knives  
Large bowl  
Measuring equipment  
Serving spoon  
Cutting mats

## Ingredients

- 500 ml (2 cups) grape or cherry tomatoes, sliced in halves or roma or field tomatoes chopped into small bit-size chunks
- 250 ml (1 cup) fresh imported Italian mozzarella, cut into small cubes or Bocconcini
- 50 ml (1/4 cup) extra virgin, olive oil
- 25 ml (2 Tbsp) balsamic vinegar (or red wine vinegar for a more mild flavor)
- 10 -15 large fresh basil leaves
- 2 ml (1 tsp) salt
- 2 ml (1 tsp) Freshly ground black pepper to taste
- Fresh Italian bread

## Method

1. Toss together the tomatoes, mozzarella, olive oil, and balsamic vinegar.
2. Tear the basil into large pieces and toss into the salad.
3. Season to taste with sea salt and freshly ground black pepper.
4. Serve immediately (can be refrigerated to serve a little bit later too).
5. Serve with fresh, crusty Italian bread