

CAPRESE SALAD

INGREDIENTS

- 800g of beefsteak tomatoes
- 800g of buffalo mozzarella from Campania
- A few leaves of fresh basil
- Extra virgin olive oil
- Salt

DIRECTIONS

- 1. Wash the tomatoes and remove the green stalk, rinse the basil and set it aside.
- 2. Slice both the tomatoes and the buffalo mozzarella from the side of the length.
- 3. Spread the tomato and mozzarella slices neatly on a plate, alternating them.
- 4. Pour the olive oil and a pinch of salt into a bowl.
- 5. Mix and pour the dressing obtained on the two main ingredients.
- 6. Just before serving, decorate the dish with a few basil leaves.
- 7. Serve the Caprese salad at room temperature.
- 8. Enjoy your Caprese salad!

PREP TIME: 5 MIN SERVES: 4