

# CAPRESE SALAD

Caprese salad is the perfect combination of flavors and freshness. Late summer, when tomatoes are at their peak and the basil is abundant, is the best time to layer a Caprese. Or simply toss it for a less traditional presentation of this gorgeous salad.

*by Corporate Chef Kurt Kwiatkowski*

**Featured Food:** Basil

**Yield:** Serves 4

## Ingredients

2 Roma tomatoes                      1 t. Balsamic Vinegar  
½ pt. grape tomatoes                8 oz. Buffalo Mozzarella, cubed  
4 T. fresh basil, \*chiffonade cut    Sea salt and freshly Ground Black Pepper to taste  
3 T. [Basil Olive Oil](#)

## Preparation

Put tomatoes, basil leaves, [basil oil](#), balsamic vinegar, salt and pepper in a bowl. With your hand, gently mix everything together and squeeze the tomatoes a bit to release some of their juices.

Add mozzarella and gently toss to blend everything together. Finish with a drizzle of balsamic vinegar as desired. Add salt and pepper to taste. Serve immediately.

\* “Chiffonade” is a hand-cut of herbs or leafy greens into very fine ribbons. Chiffonade is distinct from shredding in that the cuts are much finer and more uniform. Stack several leaves on top of each other and then roll them tightly. Use a chef’s knife to make very fine, parallel cuts across the leaves to produce fine shreds.”