

Nessralla Farm Halifax

Caprese Salad



Caprese salad is a simple Italian salad made out of sliced fresh mozzarella, tomatoes and sweet basil, seasoned with salt, pepper and olive oil or balsamic vinaigrette. It is usually arranged on a plate and served as a starter course in restaurants. Here at the Farmstand we like to pair it with a fresh baguette and call it a meal, anytime of day.

Serves 2-4

Ready in 10 minutes

Ingredients

- 1-2 vine-ripe tomatoes, ¼ -inch thick slices
- ½ to 1 lb fresh mozzarella, ¼-inch thick slices
- 8-12 leaves fresh basil
- Extra virgin olive oil for drizzling
- Coarse salt & pepper

Preparation

Layer alternating slices of tomato and mozzarella, adding a bit of basil as you go. You may either leave the basil leaves whole and tuck between slices or slice into ribbons and sprinkle all over the salad. Drizzle the salad with extra virgin olive oil and season with salt and pepper, to taste. If your tomatoes could use a little pep, balsamic vinegar is a nice alternative drizzled topping.