

# CAPRESE SALAD



## INGREDIENTS

- 1 Large Heirloom Tomato (4-5 ounces) - washed, cored, and chunked
- 3oz Stracciatella - store bought or home made, burrata is a good substitute.
- 2oz Balsamic Vinaigrette
- 2oz Honey
- 2 grams smoked salt
- 1oz Lemon Croutons
- 1 Large Basil Leaf (Torn)
- Salt and Pepper to season tomatoes

## LEMON CROUTONS

- Extra Virgin Olive Oil - 20 grams
- Bread
- 1 Lemon

### METHOD:

Cut leftover bread into small chunks and bake until crispy in an oven at 225 degrees. Sprinkle lemon zest from 1 lemon on top. Once bread is toasted, while still warm toss with EVOO and lemon zest and salt to taste.

## PREPARE THE SALAD

### STEP 1-

Wash and dry Heirloom Tomato. Core and cut in half and then each half into 3 pieces. 6 Pieces total. In a separate bowl toss tomato chunks in a small amount of the Balsamic Vinaigrette and honey with cracked black pepper until fully coated.

Place tomatoes in a shingled fashion on desired plate.

### STEP 2-

With a medium sized spoon, place stracciatella or burrata in between tomatoes on the plate.

### STEP 3-

With a large spoon, place 2 tablespoons of balsamic honey vinaigrette in the middle of the tomatoes so that the sauce starts to be visible on the bottom of the plate

### STEP 4-

Sprinkle smoked salt over top the stracciatella and tomatoes. Garnish with lemon croutons. Place torn pieces basil around and on top of the tomatoes and stracciatella.