



Insalata Caprese

Serves 8

3 cups balsamic vinegar
8 ripe tomatoes
8 mozzarella balls
Salt and pepper
¼ pound fresh basil
Extra virgin olive oil

In a saucepan, bring the balsamic vinegar to a boil and reduce to 1 ½ cups. Slice the tomatoes and mozzarella into ¼" thick slices and alternately arrange them on a serving platter. Sprinkle with salt and pepper to taste. Chiffonade* the basil and sprinkle over the top of the salad. Drizzle with the olive oil and balsamic vinegar. Serve at room temperature.

* Chiffonide - cut into long thin strips producing fine ribbons