

INSALATA CAPRESE

MOZZARELLA & TOMATO
SALAD WITH BASIL



Nº1
MADE IN
ITALY

TAVERNELLO

EXPLORE ITALY'S FAVOURITE FLAVOURS



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INSALATA CAPRESE

(MOZZARELLA AND TOMATO SALAD WITH BASIL)

SERVES 1

- 2 large ripen tomatoes, sliced
- 1 buffalo mozzarella
- 25g picked basil leaves
- 75ml extra virgin oil
- Sea Salt and coarse black pepper
- Baby basil leaves to serve
- Extra virgin olive oil to serve

Cut the tomatoes in ½ cm slices and arrange on a plate. Place the mozzarella in the middle of the plate and put aside.

Put the basil leaves and the oil in to a small food processor and blitz until smooth. Season with salt and pepper.

Pour the basil dressing over the tomatoes and mozzarella and garnish with baby basil leaves, black pepper and a drizzle of olive oil

A PERFECT MATCH WITH
TAVERNELLO GARGANEGA PINOT GRIGIO

