

### Caprice Salad

#### Ingredients/Zutaten

- 2 (8 ounce) balls whole milk mozzarella in brine
- 2 pounds ripe salad or heirloom tomatoes
- 1 English cucumber (optional)
- Fine sea salt
- 1 handful basil leaves (smaller, tender stems preferred)
- 3 tbsp olive oil
- Black pepper, fresh ground
- Flaky sea salt (optional)



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#### Directions/Zubereitung

1. Drain the mozzarella for 15 minutes, and cut into 1/4-inch-thick slices.
2. Slice the tomatoes about 3/8-inch thick, slightly thicker than the mozzarella. Lay the slices out on the cutting board and sprinkle with fine sea salt.
3. Arrange the tomatoes, mozzarella (and optional cucumber) on a serving plate so that they overlap slightly.
4. Tuck basil leaves between the slices, and sprinkle a few leaves on top.
5. Drizzle with olive oil, and sprinkle with black pepper.
6. Let rest no more than 10 minutes.
7. Optional: Just before serving, sprinkle a pinch of flaky sea salt on top, and serve immediately.

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#### Suggested Pairings/Empfohlene Paarungen

1. Italian, French or German bread
2. Olives
3. Red wine