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# CONNAISSEUR

## Tomato and Bocconcini Salad



This is a very popular summer salad. It takes only minutes to prepare and requires no cooking. It can be made with either fresh mozzarella or bocconcini cheese, and any variety of fresh tomato. Just make sure that the tomatoes - be they cherry, roman or beefsteak - are vine ripened and full of natural flavour.

### *ingredients*

<b>3 large</b>	Tomatoes- fresh, cut in ½ inch slices
<b>8 oz.</b>	Bocconcini- cut in ½ inch slices
<b>12</b>	Basil leaves, fresh - washed and patted dry
<b>1/4 cup</b>	<b>Roasted Garlic Olive Oil</b>
<b>1 Tbsp</b>	<b>Balsamic Vinegar (Modena)</b>
<b>To taste</b>	Sea salt
<b>To taste</b>	Pepper - black, freshly ground

### *instructions*

1. Arrange the tomato and bocconcini on a serving dish. This can be done in individual servings (as shown in our photograph) or on one large serving platter.
2. Drizzle with Roasted Garlic Olive Oil and Balsamic Vinegar. Garnish with fresh basil and season with salt and pepper. Serve immediately with fresh bread and wine.