

Rustic Caprese salad

Serves 4 – 6

4 x 150g balls of buffalo mozzarella

A mix of ripe tomatoes, can be of different shapes and sizes

HELLO BOX Extra virgin olive oil

HELLO BOX Balsamic vinegar

For the Dressing

A good handful of fresh basil leaves (keep some aside for later)

Coarse salt and crushed black pepper

HELLO BOX Extra virgin olive oil

Make the dressing: Roughly chop the basil leaves, and pound with a good pinch of salt and pepper in a pestle and mortar then add splash of HELLO BOX Extra virgin olive oil. Mix through and set aside. (You can also do this in a blender, just add the olive oil first to start blending in)

For the salad, tear mozzarella balls into large chunks and spread over a large serving platter. Cut tomatoes into chunks, dress with olive oil and balsamic vinegar. Place tomatoes between and on top of mozzarella, drizzle over the basil dressing. Add some whole basil leaves for presentation and serve.