



Heirloom Caprese

INGREDIENTS:

- mixed organic heirloom tomatoes
- buffalo mozzarella or local, mild milk cheese
- fresh organic basil leaves
- organic olive oil
- 1 oz. lemon juice
- lemon
- high quality balsamic vinegar, organic if possible
- coarse mineral salt

DIRECTIONS:

Slice tomatoes and mozzarella fairly thickly. Leave the majority of the basil leaves whole; slice the remainder into a fine chiffonade (shredded herbs).

Place a slice of tomato on the serving plate, then stack a slice of mozzarella and some whole basil leaves on top. Repeat layers 3 times.

Assemble stacks on each serving plate.

Drizzle each stack first with a small amount of oil, then a light squeeze of lemon, and finally a bit of balsamic vinegar. Finish with a pinch of salt on each stack and garnish with a smattering of basil chiffonade.

from the kitchens of **PUREGREENMAGAZINE**