



Caprese Salad with Fried Basil



Ingredients

Vito & Joe's Extra Virgin Olive Oil
2 – 2 ½ T. Capers (Rinsed)
Fresh Mozzarella
Salt (To Taste)

4 Ripe Tomatoes
Fresh Basil
Fresh Ricotta
Fresh Ground Black Pepper (To Taste)

How to Prepare

Slice tomatoes into equal ¼” slices. Use equal number of basil leaves to tomato slices. Slice mozzarella (about ½ the amount of tomato slices) and ricotta (about ½ the amount of tomato slices).

Heat Vito & Joe's Extra Virgin Olive Oil over medium-high heat; add capers and cover to cook 30-40 seconds. Add basil leaves individually and cook just until basil leaves start to crisp. Remove basil leaves and capers from pan and place on paper towel.

Assemble by layering your ricotta, mozzarella, fried basil leaves and tomatoes. Drizzle with Vito & Joe's Extra Virgin Olive Oil; add capers and salt and fresh ground pepper to taste.

THE LEANING TOWER OF PISA
FINE LINE DRAWING BY MICHAEL SLOVINSKI

Bon Appétit!