

BUFFALO MOZZARELLA & TOMATO SALAD

200 gm Tomato
80 gm Buffalo Mozzarella
20 ml Balsamic Dressing
15 gm Red Onion
1 gm Basil
1 pinch of Salt
2 pinches of Pepper

Balsamic Dressing
300 ml Balsamic vinegar
600 ml Olive oil
1 pinch of Salt
1 pinch Pepper

1. Cut the tomato into 1/4 or 1/8 depending on their sizes and cut each segment into half.
2. Break the buffalo mozzarella into 1cm pieces with your fingers. Cut the red onion into half through the centre, remove the core by cutting it out at a 45 degree angle. Then slice the onion thinly following the grain.
3. Tear the basil in half. Mix the tomato, basil, onion, salt and pepper together. Pile the salad into the middle of a plate.
4. Mix the balsamic, salt and pepper together. Whilst whisking slowly add the olive oil.
5. Place the buffalo mozzarella on top. Run the dressing over the top.