Caprese Salad Recipe

The **Caprese salad** (or insalata Caprese in Italian) originates from Italy and is one of the simplest but tastiest salads. It requires very little effort to make, but the secret to a great Caprese salad is the **quality of the ingredients**.

**There are only 5 ingredients:**

1. Buffalo mozzarella – Make sure it’s great quality mozzarella, this makes or breaks the dish.
2. Fresh tomato – choose a big, ripe juicy one because you want lots of flavour.
3. Fresh basil leaves – just 5 or 6.
4. Extra virgin olive oil
5. Balsimo beads Balsamic

**The method is very simple:**

Slice the mozzarella and tomato and arrange on the plate as you prefer. Some prefer to put the mozzarella underneath with the tomato on top, others like to interleave them. Then tear the basil leaves and sprinkle on top. Drizzle olive oil over the salad. Lastly sprinkle balsamic beads over your salad. Salt can be added to taste when eaten.

For a **variation**, you can blend the basil leaves into some olive oil and pour that over instead of the separate leaves and oil.

And there you have your salad