

## CAPRESE SALAD

with Garlic Scape Pesto

Serves 4-6



### INGREDIENTS

3 Heirloom Tomatoes  
16oz Fresh Mozzarella  
10-12 Fresh Basil Leaves  
3T Balsamic Vinegar  
6T Olive Oil  
1/2t Garlic Scape Pesto  
1/2t Whole Grain Mustard  
1t Honey  
Maldon Salt, for serving

Caprese Salads are a classic summer salad. Add garlic scape pesto to your balsamic to give the vinaigrette more body and flavor.

### DIRECTIONS

1. In a small bowl, combine vinegar, garlic scape pesto and honey. Allow to sit for 5 minutes, this helps to reduce the raw garlic pungency.
2. Cut the heirloom tomatoes and mozzarella into 1/4" slices and arrange on a large serving platter., alternating cheese and tomato.
3. Once the vinegar has rested for 5 minutes, add the whole grain mustard, salt and pepper.
4. Whisk quickly and slowly pour in the olive oil to create an emulsion.
5. Spoon vinaigrette over the salad right before serving. Sprinkle with Maldon Salt.
6. Tear basil leaves, gently rub to release flavor and scatter on top of the salad.

### NOTES:

Steeping the garlic in the vinegar reduces the raw garlic pungency and flavors the vinegar. Be sure to keep this dressing in the refrigerator to prevent bacteria from forming.