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Tomato, Mozzarella and Basil Salad

Courtesy of [Italian Salads cookbook](#)

Serves 4

- 2 balls of buffalo mozzarella, 5 oz. each
- 2 large rip tomatoes, roughly the same size as the balls of mozzarella
- 2 oz. fresh basil leaves
- about 1/2 cup extra virgin olive oil
- sea salt and freshly ground black pepper

Cut the mozzarella and tomatoes into slices about 1/4-inch thick. Arrange the tomato slices on a large plate and season with salt and pepper. Put a slice of mozzarella on each slice of tomato and top with a basil leaf. Tear up the remaining basil and scatter over the top. Drizzle with a generous amount of olive oil just before serving. This salad must be made at the last moment to prevent the tomatoes from weeping and the mozzarella from drying out. Serve at room temperature, never chilled, as this would kill the flavors.