

caprese salad

PREPARATION

ingredients

1 kilo assorted coloured
tomatoes
220g tub bocconcini torn
1 bunch basil leaves
½ cup caper berries

Dressing:
2 tablespoon olive oil
1 tablespoon red wine vinegar
1 teaspoon dijon mustard

method

Cut and slice all tomatoes to roughly same thickness

Dressing:
In an APRICOT CHICKEN jug, whisk all ingredients together
season to taste.
Arrange tomatoes on platter tear bocconcini over
Scatter with basil & caper berries.
Drizzle with dressing
Scatter with basil
Arrange tomatoes on serving plate, tear bocconcini over
sprinkle basil and serve

