



THE ART & SOUL OF COOKING

Re-imagined Caprese Salad

Serves 4

Ingredients:

For the tomato paper:

3 large roma tomatoes, peeled, seeded and roughly chopped
1 cup powdered sugar
Juice from ½ a lemon
1 egg white
Pinch of salt

For the crostini:

12 slices of baguette or country-style Italian bread, sliced at a 45-degree angle about ½ inch thick
¼ cup extra-virgin olive oil

For the basil oil:

1 ½ cups (packed) fresh basil leaves
¾ cup olive oil

For serving:

8 oz burrata cheese

Procedure:

Preheat oven to 250°. Puree tomatoes in blender. Mix 1 ½ cups puree with remaining paper ingredients. Spread very thinly on a Silpat-lined sheet tray. Bake in oven for 2-2 ½ hours, or until dry. Remove from oven and cool. Break in to shards and set aside.

Brush sliced baguette with olive oil and season with salt and pepper. Toast lightly.

Blanch basil leaves in boiling water for 10 seconds, then place directly in to ice bath. Drain and blend with oil. Strain through a coffee filter, not pressing solids. Season with salt and pepper. Can be stored up to 3 days covered in the refrigerator. Let stand at room temperature for 30 minutes before using.

To serve:

Top each Crostini with burrata cheese. Season with salt and pepper. Drizzle with basil oil and top with tomato paper shard.