

CAPRESE SALAD, MAGIC MUSHROOM PRESENTATION

INGREDIENTS

8-10 whole ripe mini tomatoes*, cut in half
11 fresh small mozzarella balls
Fresh basil leaves, coarsely chopped
Olive oil, for drizzling**
Kosher salt and freshly ground black pepper

You will also need: 8-10 toothpicks

DIRECTIONS

Take one of the mini-mozzarella balls and dice the cheese very small (2-3 millimeters). These will be used to make the "spots". Trim the remaining mozzarella balls so they look like the stem of a mushroom (but keep them pretty wide otherwise you "toadstools" will fall over.

Skewer together a piece of cheese with half of a tomato, to make a mushroom. Sprinkle additional finely chopped mozzarella on each. Arrange the chopped basil leaves around the "toadstools". Drizzle olive oil over the top of the "salad" getting a little bit on each one.

End with a sprinkling of kosher salt and black pepper. Serve with crusty bread (i.e. baguette).

*I used tomatoes that are larger than cherry tomatoes, but smaller than average, maybe 1 1/2 inches.

**I use basil infused olive oil, like the kind from Olivers & Company (<http://www.oliviersandco.com/>). They also have chili and/or garlic infused ones, which might also be nice.