

Caprese Salad with a Basil Gimlet

Ingredients

For 2 persons. 🕒 20 mins prep time.

For the salad:

- 680g vine-ripened tomatoes
- 450g fresh mozzarella
- 6g fine sea salt or fleur de sel
- Freshly ground pepper
- 8g basil leaves, torn into thin strips
- 4 tbsp. extra virgin olive oil

For the gimlet:

- 10 fresh basil leaves
- Juice of 3 limes
- 50ml sugar syrup (make your own by dissolving sugar into water over a low heat until the granules are no longer visible - 2 parts sugar to 1 part water. Cool completely before using)
- 150ml gin
- Ice cubes
- 2 lime slices and 2 basil leaves to serve

Enjoy, sat in the sun, paired with a platter of salamis & a ciabatta.

Method

For the salad:

1. Slice the tomatoes and mozzarella into approx. 5cm slices.
 - 💡 Idea: Why not try using different coloured tomatoes to give the salad a more unusual look.
2. Arrange the salad on a serving platter or individual plates in an alternating pattern e.g. tomato, cheese, tomato, cheese...
3. Season with salt and pepper to taste.
4. Scatter the basil leaves over the top and drizzle with the oil.
5. Serve at room temperature.

💡 Tip: If you would like to give this salad an extra tang, add a splash of balsamic vinegar when you add the oil. Use some ciabatta or focaccia to mop up the juices when the salad is finished.

For the gimlet:

1. Lightly crush the basil in the bottom of a cocktail shaker until some of the basil oil is released.
2. Add the lime juice, sugar syrup and gin.
3. Fill to the top of the shaker with ice cubes, put on the lid and shake for 30 seconds
4. Strain into two chilled glasses and garnish with a lime slice and basil leaf

💡 Tip: If you don't have a cocktail shaker, use a large glass jar, mix ingredients together and shake!

All of the ingredients in this recipe are available at Trinity Farm (except the gin & ice cubes!)