Tomato salad with mozzarella and salsa verde



Ingredients

Tomato Salad:
♥ 5 large tomatoes (see tips)
♥ 3 balls of fresh mozzarella (see tips)
♥ ground salt and pepper

Salsa Verde:
♥ 1 large bunch of fresh parsley
♥ 1 small bunch of fresh basil
♥ 3 cloves of garlic, pressed
♥ 1 tsp Dijon mustard
♥ 1 tsp white wine vinegar
♥ 1 tbsp capers
♥ 2 anchovy fillets (can be omitted)
♥ 1 dl extra virgin olive oil
♥ ground salt

Instructions

Cut tomatoes into large pieces and mozzarella into slices. Arrange them on a serving platter. Grind over salt and pepper.

Salsa verde (see separate post **HERE**):
For Salsa verde, place all ingredients except salt in a small food processor. Blend the mixture to the desired consistency. Season with ground salt.

Place dollops of the herb sauce on the tomato and mozzarella pieces. Serve the rest on the side.

Tips

♥ Large, colorful Heirloom tomatoes are typically available at food markets and delicatessens. They are stunning to look at, but this salad can, of course, also be made with regular red tomatoes.

♥ Fresh mozzarella is shaped into balls and is available in bags where the cheese balls are in brine (each weighing 125 grams).

♥ **Salsa verde** is a famous Italian herb sauce (see more details in the post **HERE**). Do not be afraid to add anchovies. The anchovy fillets are finely mashed and dissolve so that they are not noticeable in the sauce but give the sauce a very good umami flavor. If you're skeptical, though, just skip the anchovies. The sauce will be just as good, but you then need to add a little more salt than with anchovies.

♥ See also **Tomato Salad with Pesto and Olives**, **Tomato Salad with Ricotta and Basil Cream**, **Insalata Caprese (Tomato and Mozzarella Salad)** and **Insalata Tricolore**.

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