Caprese salad with burrata and pesto



Ingredients

Homemade Pesto:
♥ 60 g Parmesan (see tips)
♥ 1 basil plant (see tips)
♥ 35 g pine nuts
♥ 1 clove garlic
♥ 1 dl good olive oil (see tips)
♥ 1 tbsp lemon juice
♥ 1 tsp Maldon salt

Tomato and Mozzarella Salad:
♥ 3 balls of burrata
♥ 2 balls of mozzarella
♥ 500 g small Piccolo tomatoes
♥ 250 g Yoom tomatoes
♥ 3 tbsp sun-dried tomatoes (in oil)

Topping:
♥ 1 tbsp extra virgin olive oil
♥ 30 g pine nuts
♥ 30 g Parmesan
♥ 1 tsp Maldon salt
♥ a few leaves of fresh basil

Instructions

Homemade Pesto:
Start by making homemade pesto (see separate post **HERE**).

Grate the Parmesan cheese (or pulse it into crumbs in a food processor). Place the grated Parmesan cheese, basil leaves (and stems), and pine nuts in a food processor. Press the garlic with a garlic press and add it. Blend the mixture together until it has a grainy texture. Add olive oil and continue blending until everything is finely combined. Season with freshly squeezed lemon juice and Maldon salt.

Tomato and Mozzarella Salad with Pesto:
Start by placing the burratas on a serving platter, leaving some space between them. Make a cut in the cheeses and pull them apart slightly to open them.

Cut the tomatoes in half and place them in a bowl. Add most of the pesto and toss. Arrange the pesto-marinated tomato pieces around the burratas on the serving platter.

Tear the mozzarellas into large pieces and place them in between the tomatoes. Arrange small pieces of sun-dried tomatoes over the cheese and tomatoes.

Topping:
Place small dollops of the remaining pesto. Drizzle a little extra olive oil over.

Quickly toast the pine nuts in a dry frying pan and sprinkle over.

Grate Parmesan over and sprinkle a little flaky salt. Tear a few basil leaves and scatter on top.

Tips

♥ Homemade pesto has a much better taste than store-bought, so I really recommend making it from scratch.

♥ Use good tomatoes. They don't have to be Piccolo tomatoes and Yoom tomatoes, but choose some that are extra sweet and flavorful.

♥ Fresh mozzarella can be bought in most Norwegian grocery stores. The cheese balls are in small bags with brine (about 125 grams per bag).

♥ Burrata is fresh mozzarella filled with a creamy cheese mixture made from shredded fresh mozzarella and cream ("*stracciatella*"). Just like fresh mozzarella, burrata is in lightly salted water when you buy it.

♥ The Caprese salad should be served the same day it is made. It's great as an appetizer or side dish with homemade **Focaccia**.

♥ For more Caprese variations, see **HERE**.

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