Whole Caprese Salad

Ingredients:

12 ea Cherry Tomatoes
12 ea Mozzarella Balls
4 ea Basil Leaves
1 T Balsamic Glaze
TT Salt & Pepper

Method:

1. Boil a sauce pan of water.
2. Score the tomatoes on the opposite side of the stem by slightly cutting the skin in an x shape about ¾ inch long.
3. When the water is boiling turn off the heat and leave the pot on the stove.
4. Add the tomatoes and allow the skin to split along the score marks you made.
5. 30 seconds to 2 minutes is all it takes.
6. Chiffonade or chop the basil.
7. Place the tomatoes in an ice bath and allow them to cool and stop cooking.
8. When the tomatoes are cool peel off the skins and place the concasse tomatoes in a bowl.
9. Add the mozzarella balls and toss with olive oil, salt, and pepper.
10. Drizzle with balsamic glaze and serve.