

Caprese

Ingredients

- Cherry Tomatoes
- Fresh Mozzarella Cheese
- Fresh Basil Leaves
- 18-year old Balsamic Vinegar (or your favorite Fustini's Balsamic)

Preparation

1. Cut off the top of each cherry tomato, making it into a tiny bowl.
2. Cut off the bottom of each cherry tomato – just a tiny bit – so it will sit flat. Try to keep the flesh of the tomato intact so the “bowl” will hold the balsamic you are going to pour on later.
3. Cut or break mozzarella cheese into 1” cubes/pieces.
4. Stuff each cherry tomato with mozzarella cheese.
5. Place a basil leaf on top of each cheese stuffed cherry tomato.
6. Place a toothpick vertically through each basil, cheese & tomato “tini” caprese.
7. Drizzle with 18 year old balsamic or with your favorite oil & balsamic combination (Lemon & Black Currant is great).
8. Let tomatoes sit/rest for 5 minutes or longer to allow flavors to meld.
9. If you add salt and pepper, do it immediately before serving to avoid the salt pulling the juices from the tomatoes.