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Caprese Salad

A dish as simple as caprese salad demands the best ingredients: Use firm, in-season tomatoes, the freshest burrata, and dress with pristine olive oil and top-quality balsamic vinegar.



Credit: Landon Nordeman

SERVES 4

INGREDIENTS

- 2 heirloom beefsteak tomatoes, cored and cut into 1/2"-thick slices
- 1 pint multi-colored cherry or grape tomatoes, halved if large
- 8 oz. burrata cheese
- 1/4 cup extra-virgin olive oil
- 1 tbsp. balsamic vinegar

15 small basil leaves

Grey sea salt and coarsely cracked black pepper, to taste

INSTRUCTIONS

Arrange sliced tomatoes on a large serving platter, and scatter with smaller tomatoes. Using two spoons, dollop burrata evenly over tomatoes; drizzle with oil and balsamic vinegar. Sprinkle with basil, salt and pepper, and serve immediately.

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