

CAPRESE SALAD WITH PESTO

INGREDIENTS

For the Pistachio Pesto

4 cups fresh basil leaves
1/2 cup almonds roasted
1/2 cup parmesan cheese grated or shredded
3 cloves garlic
1/8 teaspoon red pepper flakes
1 tablespoon lemon juice
1/2 cup olive oil - more if needed
salt and pepper to taste

For the Salad

3 vine-ripe tomatoes, 1/4-inch thick slices
450gms fresh mozzarella, 1/4-inch thick slices
20 to 30 leaves (about 1 bunch) fresh basil
Extra-virgin olive oil, for drizzling
Coarse salt and pepper

METHOD

Step 1:

Place all the ingredients in the bowl of a food processor except the olive oil. Pulse until the mixture is chopped then run the machine while adding the olive oil. Allow it to mix until your desired texture.

Step 2:

Layer alternating slices of tomatoes and mozzarella, adding a basil leaf between each, on a large, shallow platter. Drizzle the salad with extra-virgin olive oil and season with salt and pepper, to taste.

Step 3

Drizzle the pistachio pesto over the salad right before serving, if it is too thick dilute it with a bit of live oil.

THE COOKERY

by The Secret Jozi Chef

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