



Caprese
sigh

Ingredients:

- 1-2 really nice beef-seak tomatoes
(Who am I kidding, practically any tomato will do for this;
you're about to make a vinegar reduction!)
- 1 8oz block/log good mozzarella cheese
- 2-3 bunches fresh lettuce-leaf basil
- 6-8 fl oz balsamic vinegar of Modena

and... a scented candle for your kitchen afterwards

Instructions:

1. Pour the vinegar into a deep saucepan, and bring to just before boiling, then immediately reduce to a simmer.
2. Simmer the vinegar to reduce, this may take 20-30 minutes... and your house will smell like balsamic, but it's so, so, so worth it.
3. When the vinegar has reduced to the point it coats the back of a spoon, remove from the heat and allow to cool.
4. When cooled, it should be that beautifully black, tangy syrupy vinegar reduction that's ready to hover over your mozzarella, and just not quite soak into it, just not quite.
5. Slice your tomatoes, slice your mozzarella, and rinse and dry your basil leaves.
6. Layer, and drizzle away!

...and light a vanilla-scented candle.