

Hasselback Tomato Caprese

Ingredients

4 Roma tomatoes
1 pre-sliced log fresh mozzarella cheese
10 large basil leaves, torn in half
1/2 cup balsamic vinegar
1 tablespoon extra-virgin olive oil
1 pinch coarse salt and freshly ground pepper

Method

Thinly slice each tomato, being careful not to cut through the bottom.

Cut each mozzarella slice in half, creating half moons.

Layer a piece of basil on top of each mozzarella slice and wedge it between each tomato slice.

In the meantime, bring the balsamic vinegar to a boil and cook until thick, 4 minutes.

Drizzle the vinegar and oil over the tomatoes and season with a pinch of salt and pepper.

Serve immediately.

