RPM ITALIAN®

HEIRLOOM TOMATO CAPRESE

Yield: 1-2 servings

INGREDIENTS

2 heirloom tomatoes, sliced into 12 slices

2 Tbsp. Balsamic Vinegar of Modena

2 pinches urfa peppers

½ cup buffalo mozzarella, sliced

6 cherry tomatoes, diced

6 basil leaves

1 pinch fine sea salt

¼ cup + 2 Tbsp. extra virgin olive oil, plus more for garnish

METHOD

1. In a small saucepan, warm ¼ cup + 2 Tbsp. extra virgin olive oil over low heat. Add diced cherry tomatoes and warm for approximately two hours to create a confit, making sure not to bring to a boil. Set aside and let cool.
2. On a plate or serving platter, arrange the tomato slices and buffalo mozzarella slices in an overlapping pattern.
3. Spoon the cooled cherry tomato confit evenly over the sliced tomatoes and buffalo mozzarella, then season with the Urfa pepper and salt.
4. Drizzle generously with extra virgin olive oil and balsamic vinegar, then finish with basil leaves.

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