

Caprese Sandwich

Make the perfect Pesto Caprese Sandwich with fresh mozzarella, ripe tomatoes, basil, and homemade pesto. Ready in 15 minutes - a taste of Italy!

10 min

PREP

5 min

COOK

15 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Caprese Sandwich

Ingredients

- 2 slice bread
- 3 slice mozzarella cheese
- 2 slice tomato
- 5 leaf basil
- 1 tsp olive oil
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Toast the bread**

Toast the 2 slices of ciabatta or baguette in a toaster or under the broiler until golden brown and crispy, about 2-3 minutes.
- 2 Prepare the base**

Spread 1 teaspoon of pesto evenly on one side of each toasted bread slice using a knife or spoon.
- 3 Layer the mozzarella**

Place the 3 slices of fresh mozzarella on one piece of the pesto-covered bread, overlapping slightly if needed to cover the surface.
- 4 Add the tomatoes**

Layer the 2 slices of tomato over the mozzarella, arranging them to cover as much of the cheese as possible.
- 5 Season and add basil**

Sprinkle salt and freshly ground black pepper over the tomatoes to taste. Arrange the 5 fresh basil leaves evenly over the tomatoes.
- 6 Finish and serve**

Drizzle 1 teaspoon of extra-virgin olive oil over the basil and tomatoes. Close the sandwich with the second slice of bread, pesto side down, and serve immediately.

Tips

Toast the Bread Properly: Lightly toast your bread to golden perfection - this creates a barrier against moisture and adds textural contrast to the creamy ingredients.

Salt Your Tomatoes: Slice tomatoes and lightly salt them 10 minutes before assembly, then pat dry. This removes excess moisture and concentrates the tomato flavor.

Use Fresh Mozzarella: Choose fresh mozzarella over the pre-shredded variety for better texture and flavor. Pat it dry with paper towels before using to prevent excess moisture.

Make Your Own Pesto: Fresh homemade pesto makes a significant difference in flavor. If using store-bought, choose high-quality brands and enhance with a squeeze of fresh lemon.

Layer Strategically: Apply pesto to both bread slices to create moisture barriers, then layer mozzarella, tomatoes, and basil for optimal distribution of flavors.

Choose Ripe but Firm Tomatoes: Select tomatoes that yield slightly to pressure but aren't overly soft. This ensures great flavor without compromising the sandwich structure.

Fresh Basil is Key: Use whole basil leaves rather than chopped for better visual appeal and to prevent the basil from turning black due to oxidation.

Serve Immediately: Assemble and serve the sandwich right away for the best texture and to prevent the bread from becoming soggy.