

Caprese Salatas?

Classic Italian Caprese salad with fresh tomatoes, mozzarella, and basil. Simple, healthy recipe with homemade balsamic glaze in just 20 minutes.

5 min

HAZIRLIK

15 min

PIRME

20 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Caprese Salatas?

Malzemeler

- 3 tomato
- 8 oz mozzarella cheese
- 2 tbsp olive oil
- 1 cup balsamic vinegar
- 1 tbsp honey
- 5 leaf basil
- 1 pinch salt
- 1 pinch black pepper

Yapılışı

- 1 Make the balsamic reduction**

Pour 1 cup balsamic vinegar into a small saucepan and bring to a boil over medium heat.
- 2** Reduce heat to low and simmer for 10-15 minutes, stirring occasionally, until the vinegar reduces by half and coats the back of a spoon when dipped.
- 3** Remove from heat and set aside to cool completely while you prepare the salad.
- 4 Prepare the ingredients**

Slice the 3 tomatoes into 1/4-inch thick rounds and pat completely dry with paper towels.
- 5** Cut the 8 oz mozzarella into 1/4-inch thick slices and pat dry with paper towels.
- 6 Assemble the salad**

Arrange alternating slices of tomato and mozzarella on a large serving platter, slightly overlapping each piece.
- 7** Tuck the 5 basil leaves between and around the tomato and mozzarella slices, tearing larger leaves into smaller pieces if needed.
- 8 Finish and serve**

Drizzle with 2 tablespoons olive oil and 1 tablespoon of the cooled balsamic reduction.
- 9** Season with 1 pinch salt and 1 pinch black pepper, then serve immediately at room temperature.

?puçlar?

Always use room temperature ingredients for the best flavor - take mozzarella out of the refrigerator 30 minutes before serving to allow it to reach optimal temperature and texture.

Pat tomato and mozzarella slices dry with paper towels before arranging to prevent excess moisture from diluting the flavors and making the plate soggy.

When making balsamic reduction, watch carefully during the final minutes as it can go from perfect to burnt very quickly. It will continue to thicken as it cools.

Tear basil leaves by hand rather than cutting with a knife to prevent bruising and maintain the best flavor and appearance.

Drizzle the olive oil and balsamic reduction just before serving to maintain the vibrant colors and prevent the ingredients from becoming soggy.

For the most authentic experience, use San Marzano tomatoes and buffalo mozzarella (mozzarella di bufala) when available - the flavor difference is remarkable.

Season with flaky sea salt rather than regular table salt for better texture and flavor distribution across the salad.

If your balsamic reduction becomes too thick, simply reheat it gently with a splash of water to thin it to the desired consistency.