

Recipe for Caprese Salad with Balsamic Reduction:

Ingredients for Caprese Salad:

2-3 medium to large heirloom tomatoes (Bright colors are a plus)
8-10 oz. fresh mozzarella cheese
1/2 cup of fresh basil or a small basil plant (to take basil leaves from)
Lemon zest to garnish
Truffle salt and cracked pepper to taste

Instructions:

1. Slice heirloom tomatoes into circular slices
2. Slice fresh mozzarella cheese slightly thinner into and in circular slices as well (if possible based on cheese shape)
3. Begin to layer up each ingredient once to make appetizer style caprese salad's
For example: Bottom to top would be- heirloom tomato, basil leaf, mozzarella slice then basil leaf at the top.
4. Garnish each caprese salad stack with a drizzle of balsamic glaze, truffle salt, cracked pepper & lemon zest
5. Skewer with a large toothpick or small skewer for easy eating of the caprese salad!
6. Serve and enjoy!

Ingredients for balsamic glaze:

1. 2 cups of balsamic vinegar

Instructions:

1. Begin simmering and reducing balsamic vinegar in a sauce pan over medium high heat (be sure to leave room for bubbles and sugars that are burning off in the pan)
2. Remove balsamic reduction from the pan once the balsamic has reached a thick slightly syrupy glaze texture
3. Yield should be $\frac{1}{4}$ to $\frac{1}{2}$ a cup once the reduction has reduced adequately
4. Use a squirt bottle or a small spoon to drizzle the reduction over you desired dish