BUFFALO CAPRESE WITH GENOVESE PESTO AND SOLEGGIATI TOMATOES



Menù Ingredients

36 Soleggiati - TX1

60 g Granpesto alla genovese in asettico - Granpesto Genovese pesto sauce in aseptic technology - BY107

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Salt

q.s. Pepper

q.s. Basil

6 Slices Tuscany bread

400 g buffalo mozzarella cheese

Chef: Diego Ponzoni

Method

Serve 6

Drain the Soleggiati tomatoes from their liquid; dilute the Granpesto with a drizzle of extra virgin olive oil in order to obtain a more fluid dressing. In the meantime, cut the mozzarella into slices about one centimeter thick, and with the help of a paper towels dry up the excess water. Brush the slices of bread with extra virgin olive oil and toast them in the oven at 200 ° C until golden brown.At this point compose the caprese by placing a couple of soleggiati tomatoes in the center of each plate; cover with a slice of mozzarella and season with salt, and a teaspoon of pesto. Repeat until the ingredients are used up. Serve the caprese with a slice of toasted bread and complete with a drizzle of extra virgin olive oil, ground pepper and a few basil leaves

Gluten Free Method

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