

**TOTAL TIME**

10 Minutes

**PREP TIME**

10 minutes

**MARINATING TIME**

24 hours

**SERVES**

4-6

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# HEIRLOOM TOMATOES

**INGREDIENTS**

2 lbs Pure Flavor® Heirloom Tomatoes, sliced  
1 lb Pure Flavor® Azuca Cherry Tomatoes, sliced  
4 oz. malt vinegar  
3 oz. olive oil  
8 oz. bocconcini mozzarella or mozzarella pearls  
2 oz. oregano, chopped  
1 tbsp. smoked salt  
1 tsp. freshly ground white pepper  
1 tsp. sugar  
Basil, to garnish

**DIRECTIONS**

1. Cut tomatoes into thin slices, place in a bowl, add Bocconcini to tomato slices.
2. Combine all dry ingredients in a small mixing bowl - oregano, salt, pepper and sugar.
3. Pour malt vinegar and olive oil in with dry ingredients, mix well.
4. Add mixture into tomato and bocconcini pieces.
5. Mix ingredients thorough and allow to marinate for 24 hours.

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