



TOTAL TIME

25 minutes

PREP TIME

20 minutes

COOK TIME

5 minutes

SERVES

6

COOKING LEVEL

Easy

RECIPE | TOMATOES



TOV & PEACH CAPRESE SALAD

Recipe by Chef Benjamin Leblanc-Beaudoin of Iron Kettle Bed & Breakfast.

INGREDIENTS

6 Pure Flavor @ Tomatoes On-the-Vine
6 unripe peaches
1 bunch of basil leaves
2 balls of fresh mozzarella
¼ cup of Extra Virgin Olive Oil
½ of a small red onion
½ tsp of sea salt
½ tsp of honey
Freshly cracked pepper

DIRECTIONS

1. Preheat BBQ to medium to high heat.
2. Cut peaches in half and remove the pit with the help of a spoon.
3. Drizzle olive oil on peach and sprinkle with sea salt.
4. Grill peach halves flesh side down for 3 minutes, then flip onto the skin side for an additional minute.
5. Slice tomatoes and cheese to be ½ of an inch thick.
6. Slice onion as thinly as possible.
7. To finish, layer cheese, tomato and peaches on a platter, and drizzle with olive oil and honey.
8. Scatter red onion shavings on salad and sprinkle the remaining salt and pepper.



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