

RECIPE | TOMATOES

TOV & PEACH CAPRESE SALAD



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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 tbsp of sea salt
½ tbsp 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.



TOTAL TIME

25 minutes

PREP TIME

20 minutes

COOK TIME

5 minutes

SERVES

6

COOKING LEVEL

Easy