Tomato, Mozzarella and basil oil salad

Roasted hazelnuts and salad/mache

Ingredients (10 portions)

Mixed Tomatoes	1.75kg
Mache	100g
Bocconcini	300g
Hazelnuts	100g
Basil	100g
Olive oil	150ml
Garlic	5g
Lemon	1

Prep list

- Make Basil oil
- Roast Hazelnuts(cashews)
- Drain and cut bocconcini in half
- Cut tomatoes into various shapes to create variety.
- Wash / dry leaves

Allegies and Alternatives

GF: No gluten
DF: change bocconcini to cashews and hazelnuts
Vegan: change bocconcini to cashews and hazelnuts.
Nut free: No, use seeds or croutons

Method

Blanch and refresh basil in iced water. Squeeze out excess water and blend with oil, add crushed garlic and lemon juice season to taste.

Basil oil. Blanched basil for 10 seconds, refresh in iced water. Squeeze dry and blend with oil and salt for a few minutes with lemon and garlic.

Toast hazelnuts at 160°C for 8-10 minutes. Rub off skins and lightly crush

Service and presentation

- Serve on a white plate – Build tomato base, layer with bocconcini basil and nuts.
- Finish with Basil oil, roasted nuts – clean plate.

Blackboard wording

Tomato and Mozzarella salad
with Basil oil.

