

Tomato Salad

1 large Ox Heart Tomato
1 knot of buffalo mozzarella
2 slices old sourdough
Olive oil
Basil leaves
Salt, flaked
Pepper

In a fry pan heat up a decent amount of olive oil, you want enough to be able to shallow fry your bread. Tear sourdough into pieces and fry in olive oil until golden. I like my croutons to retain a bit of oil, the bread should be soft once you bite in and not crisp.

Slice the tomato vertically along its long side (essentially you want a cross section cut of tomato). Salt the slices liberally.

Take your buffalo mozzarella out of its water bath and pat dry. Cut into slices or tear for a more rustic look.

Arrange tomato, mozzarella and your bread on a serving plate.

Dress with basil leaves, a good drizzle of your best olive oil and season liberally with salt and pepper.

Eat immediately.

