



20th ANNIVERSARY
1992 - 2012

Roasted Tomato & Bufala Mozz Caprese Salad w/ Asparagus

Ingredients (Serving 10)

White Toque

Description	Item code
2 trays Roasted Red Tomatoes	41901
2 trays IQF Bufala Mozz pearls (5gr.)	57105
2 bags X-Fine Asparagus Spears 4"	40718

At your local supermarket

Description
1/2 lb Cherry Tomatoes
6 oz Olive Oil
1 bunch Fresh Basil Chiffonade
Salt & Pepper to taste
1 tbsp Basil Pesto

Cooking directions

1. Thaw the tomatoes and the Bufala Mozzarella Pearls.
2. To make the dressing combine half of the fresh basil chiffonade, olive oil, the basil pesto, salt and pepper, adjust seasoning to taste.
3. To serve add dressing to the tomatoes and Bufala mozzarella pearls garnish with whole basil leaves and serve atop a fan of asparagus spears.

Tip: the oil and garlic dressing will help to preserve the mozzarella in the cooler and may now be treated as a fresh Bufala mozzarella product with a 5 to 7 day shelf life.