Heirloom Tomato, Plum & Cherry Bocconcini Caprese



Serves: 6 - 8 as a side
Prep Time: 20 mins (plus 20 mins draining)

Ingredients

- 500g drained Montefiore Cherry Bocconcini
- 500g burgundy and deep-red heirloom tomatoes
- 350g red plum tomatoes
- 250g red cherry tomatoes
- 25g fresh basil
- 70ml extra virgin olive oil
- 15ml aged red wine vinegar
- 6g flaky sea salt
- 1g black pepper

Method

STEP 1

Drain the Cherry Bocconcini for 20 minutes and pat dry.

STEP 2

Cut the heirloom tomatoes into a mix of wedges and thick slices. Halve some plum tomatoes lengthways and cut others into wedges. Leave a portion of the cherry tomatoes whole and halve the rest.

STEP 3

Season the cut tomatoes lightly with half the salt and stand for 5 minutes.

STEP 4

Arrange the tomatoes in loose tonal clusters, varying their height and cut shape. Nestle the Cherry Bocconcini through the tomatoes rather than alternating them in a traditional ring.

STEP 5

Drizzle with olive oil and a restrained amount of red wine vinegar. Finish with basil, remaining flaky salt and black pepper.