

# What Katie ate...

## BASIL MARINATED TOMATO + MOZZARELLA SALAD

### YOU WILL NEED

500g cherry tomatoes, halved  
2 large handfuls basil leaves  
2 tbsp white balsamic vinegar  
1/4 tsp dried oregano  
Pinch caster sugar  
2 large balls buffalo Mozzarella  
Maldon sea salt flakes  
Good quality extra virgin olive oil  
Freshly ground black pepper  
Extra balsamic, to serve  
Extra basil leaves, to serve

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**SERVES 4**

# What Katie ate...

## BASIL MARINATED TOMATO + MOZZARELLA SALAD

Add basil leaves to the bowl of a food processor along with balsamic vinegar, 1/2 cup good quality olive oil, a good seasoning of salt and freshly ground black pepper, dried oregano and pinch of caster sugar.

Blitz until well combined, you want the mixture to still be quite liquid, so add a little more oil or tbsp of water, if required.

Place tomatoes in a bowl, pour the basil mixture all over them, coat well, cover bowl with cling wrap and allow to marinade for 2-3 hours or overnight if you can.

To serve, spoon marinated tomatoes onto a serving platter, add torn chunks of mozzarella, an extra splash of balsamic (optional, another seasoning of black pepper and fresh baby basil leaves.