



A Premium Farm-to-Fork
Culinary Market

5780 County Road 305
Elkton, FL 32033
ph: 904/429-3070
rypeandreadi.com

Caprese Salad

- 1 large heirloom tomato, cut into quarters
- 4 ounces fresh Mozzarella cheese
- 1 heart of Bibb lettuce
- 2 Tbls Basil Pesto (recipe follows)
- 1 Tbls Pickled Spring Onions (recipe follows)
- 3 each Garlic Butter Focaccia Crostini (recipe follows)
- Sea salt and cracked black pepper



For the Crostinis:

- 3 slices of Focaccia sliced ¼ inch thick
- 1 Tbls softened unsalted butter
- 1 Tbls extra virgin olive oil
- 1 clove minced garlic
- Salt and pepper

Directions: Mix butter, olive oil, and minced garlic. Then, with a pastry brush, brush crostinis with garlic butter mixture on both sides until well covered. Bake in a 325 degree oven for about 6 minutes or until they are G.B.A.D. (golden brown and delicious).

For the Pickled Spring Onions:

- 1 cup red wine vinegar
- 1 cup balsamic vinegar
- 1 cup water
- 1 cup sugar
- 2 cups sliced spring onions (any leftovers will be good in the refrigerator for months)
- Sachet of thyme, mustard seed, and white peppercorns

Directions: Simmer all ingredients except for the onions in sauce pan for fifteen minutes, then pour the liquid over raw slice spring onions and allow to cool in refrigerator.

(Continued)



A Premium Farm-to-Fork Culinary Market

5780 County Road 305
Elkton, FL 32033
ph: 904/429-3070
rypeandreadi.com

Caprese Salad (continued)

For the Pesto:

2 cups packed fresh basil leaves

2 cloves garlic

$\frac{3}{4}$ cup extra-virgin olive oil

$\frac{1}{4}$ cup shredded Parmesan Reggiano

(This will make more than you will need. The extra pesto can be preserved in an ice cube rack in the freezer. Just make sure to cover with olive oil.)

Directions: Place basil, parmesan and garlic in a food processor, then drizzle olive oil slowly to emulsify.

To plate and serve:

Spoon pesto onto plate, then swipe with the back of a spoon to form a line of pesto on the plate. Then place Bibb lettuce leaves onto plate. Next, lean tomatoes on the Bibb lettuce hearts. Hand pull some nice chunks of fresh mozzarella and shingle throughout. Lastly, top the salad with pickled onions and garlic crostinis, then sprinkle with coarse sea salt and cracked black pepper. Enjoy!