Simple Spring Caprese

NIBBLEDISH CONTRIBUTOR

Ingredients

- The freshest Mozzarella you can find
- Fresh Tomato, sliced (preferably on the meatier side)
- Basil leaves, whole
- Baguette, sliced diagonally
- Extra virgin olive oil (a little spicy is preferred)
- Balsamic vinegar

Instructions

It's getting to be the season when tomatoes are coming back into season, and that makes another excuse to eat fresh mozzarella.

This is an easy appetizer version of the classic, perfect for parties, because it can be eaten by hand. There's no real technique to this, but the necessity of fresh and excellent ingredients (especially the cheese) cannot be overstated. This batch was probably the freshest-tasting mozzarella I've ever had.

Stack basil, tomato and mozzarella on top of the baguette slices.
Mix olive oil and balsamic and drizzle over.

Fin.

I used 1/2 tomato (sliced in half-moon shapes, because it was a large heirloom) and two medium-small balls of mozzarella to make around 10 of these for a friend's birthday today. Happy birthday!