

Ingrediënten

4-5 tomatoes sliced ½-inch thick
1/3 cup extra-virgin olive oil
2 tablespoons balsamic vinegar
1 tablespoon honey (optional)
2 tablespoons finely chopped red onion
1 large clove garlic, finely minced or crushed
1 tablespoon minced fresh parsley, plus additional for garnish
1 tablespoon minced fresh basil, plus additional for garnish
1 (16 oz.) log of fresh mozzarella cheese, diced
Salt and freshly ground black pepper, to taste



MARINATED TOMATOES & MOZZARELLA!

Recept

1. To make the marinated tomatoes: Cut the tomatoes into 1/4 inch thick slices and arrange them in a single layer in a large, shallow dish.
2. In a jar, combine oil, balsamic, honey, onion, garlic, parsley, basil, salt, and pepper. Close the lid and shake vigorously to emulsify and pour over the tomatoes in the dish.
3. Cover and marinate for 2 to 3 hours on the counter or more in the refrigerator. Before serving, bring the marinated tomatoes to room temperature and garnish with mozzarella and additional chopped fresh herbs. Mix well

Bron



Internet - Facebook - Grammy recipes

<https://www.facebook.com/groups/3505439663052586/posts/3618892795040605>

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Saus maken (1732)

Halve sjalot fijngesnipperd

1 look fijngesnipperd

1/3 cup olijfolie Griekse Lidl

3 el balsamico azijn

1 el honing

Peterselie



Tomaten wassen en snijden in schijfjes

Laten marineren (2à3 uur)



Mozzarella in schijfjes snijden

Dresseren

Fotos

