

Caprese Salad with Grilled Peppers

Shopping List

- 2 Red Peppers
- Freshly Ground Black Pepper
- Mozzarella (4 balls)
- Fresh Basil (small bunch)
- Extra-Virgin Olive Oil
- Cherry Tomatoes (400g, halved)
- Sea Salt

Duration: 25 minutes

Servings: 4



Method:

Place the peppers under a very hot grill and let them blacken and blister. Turn now and then with a pair of metal kitchen tongs.

When blackened all over, pop them into a bowl and cover with cling film.

Leave the peppers to steam for about 10 minutes, then remove the cling film and leave them to cool. When they are cool enough to handle, rub off the blackened skin and brush away the seeds from the inside.

Tear the mozzarella balls into chunks and divide between four plates.

Then tear the peppers into strips and divide over the plates of mozzarella. Scatter the tomato halves over the top.

Season well with salt and pepper and drizzle with olive oil.

Tear the basil leaves up and sprinkle them over the salad before serving.