



### **Caprese Salad Towers**

*Level up your classic summer salad*

1 large Georgia fresh peach, washed

2 large tomatoes, washed

1 (about 3-inch wide) fresh mozzarella ball

Prepared basil pesto as needed

Mixed spinach and/or basil leaves, as needed

1/2 Tablespoon (each) White Balsamic vinegar; olive oil for drizzling

#### **Removing the peach pit and center cut 2 peach slices:**

Put the peach on its side. Cut the peach ½ inch off center completely around contacting the pit. Gently pry off outer slice completely around until it loosens from the pit. Repeat the process for a second slice.

#### **Cut 2 center tomato slices:**

Cut off bottom segment opposite stem. Cut two 1/2-inch-wide tomato segments from the center of each tomato.

**Cut 4 center mozzarella slices:**

Cut off bottom end to square off mozzarella balls. Cut 1/2-inch-wide segments of mozzarella balls for layering segment. Measure tomato and peach diameters to select proper cutting tool with serrated pattern or plain pattern. Cut mozzarella slices to match tomato and peach segments' diameters.

**Arrange the Salad:**

Layer segments in a vertical arrangement starting with tomato slice, cheese slice, peach slice, another cheese slice, and then top with another tomato slice in a matching size vertical tower. With scissors, snip out an inch well in center of top tomato; with small spoon, fill it with pesto.

**Garnish the Salad:**

Select 1 small rosemary sprig to form a garnish on assembled Caprese Tower. Repeat directions to make the second Tower. Place on a bed of fresh spinach and/or basil leaves; sprinkle leaves and/or salad with Balsamic or red wine vinegar and olive oil as desired. Yield: 2 salad towers

**Cook's Note:** When purchasing ingredients for this recipe, select tomatoes and peaches with similar diameters for easier layering. Also, chop all of the remaining tomatoes, peaches, and cheese; combine in a small bowl, drizzle with white balsamic vinegar, olive oil, and a few torn basil leaves for a small caprese salad.

**Recipe Inspired by:** *Wegman's Menu Magazine*, Summer 2008.

**About the Recipe:** The recipe is a summery Caprese Salad variation, layering tomato slices, fresh mozzarella slices, and peach slices. Add a touch of basil pesto, a small rosemary sprig, and a light drizzle of Balsamic vinegar and olive oil. It's a fun way to serve slices of tomatoes, peaches, and fresh mozzarella cheese for sandwiches or a starter salad. Use the leftovers to mix up a quick Italian mixed salad.