



TOTAL TIME 10MIN
YIELD 2 - 4 PEOPLE
LEVEL EASY

INGREDIENTS

2 ripe Nectarines
2 ripe Plums
150 g cherry tomatoes, cut in halves
150g bocconcini balls
Hand full of Basil leaves
Extra Virgin Olive oil to drizzle

NECTARINE AND PLUM CAPRESE SALAD

METHOD

Cut the plum in thin slices removing the pit when you cut into it.
Cut the Nectarines into 8 wedges and remove the pit
Cut the bocconcini balls in half
Arrange the plums and Peaches on a beautiful plate
Scatter the tomatoes and the mozzarella on top and garnish with the basil leaves. The big leaves you can tear in half.
Lastly drizzle some extra virgin olive oil over the salad to dress.
If you want, you can serve it with some basil pesto and balsamic cream.
I strongly advise to make this salad fresh and serve it immediately.