

## Caprese Salad With Sticky Balsamic Glaze

### Ingredients

- 2 large ripe tomatoes, thickly sliced
- 220g La Casa Del Formaggio Traditional Bocconcini, thickly sliced
- Handful of fresh basil leaves
- 1/4 cup (60ml) Highest Quality Extra Virgin Olive Oil
- 1/4 cup balsamic vinegar
- 1/4 cup water
- 1 1/2 tablespoons fresh lemon juice
- 1 tablespoon brown sugar



### Directions

1. Season sliced tomato and sliced Grande with olive oil, pepper and salt. Overlap the tomato, basil leaves and cheese slices on a serving plate.
2. To make the sticky balsamic glaze, stir together balsamic vinegar, water, lemon juice, and brown sugar in a small bowl. Simmer, stirring, until thickened and reduced to about 1/3 cup, about 2 minutes.
3. Spoon glaze over Caprese salad and drizzle over olive oil as desired. Garnish with Italian style bread sticks.