

Delaire Graff

Buffalo Mozzarella salad



Ingredients

4 plum tomatoes
16 baby rosa tomatoes
4 balls of buffalo mozzarella
300g pitted black olives
500g fresh basil
200ml whipped cream
3 leaves gelatine
pea shoots
edible flowers
olive oil

Method

Marinate the mozzarella in the olive oil with salt and pepper for 24 hours, slice the plum tomatoes as this as you can and set aside.



Blanch the cherry tomatoes and peel them. Dress with olive oil, salt and pepper.

Blend the pitted olives with olive oil to form the olive puree.

Basil mouse:

Blanch the basil and then blend with stick blender. Dissolve the gelatine in cold water and fold into the basil mouse. Fold in whipped cream.

To serve:

Take 5 slices tomatoes and place neatly on the plate, overlapping in a straight line. Take the mozzarella a tear into chunks and place on top of the sliced tomatoes. Place 4 of the peeled cherry tomatoes in between the mozzarella, take the olive puree and spoon over. Using a hot spoon, roche the set basil mousse and place neatly on top of the salad. Garnish with pea shoots and flowers.

Wine pairing:

Delaire Graff Swartland Reserve
Chenin Blanc

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