

Maplebrook Buratta Caprese Salad

Yield: One Salad

1 Container Maplebrook Buratta cheese, drained

2-3 Organic heirloom tomatoes

Pinch sea salt

3 Leaves fresh basil

4-5 Leaves baby arugula

Micro Greens for garnish

1/8th cup good quality Extra Virgin Olive Oil

1/8th cup Balsamic glaze

2 Basil leaves, sliced into thin strips (chiffonade)



Cut the tomatoes into large wedges, and sprinkle lightly with sea salt. Drain the Maplebrook Buratta cheese and place in the center of the plate. Arrange the wedges around the Maplebrook Buratta and garnish with the greens. Drizzle the top of the cheese, tomatoes, and sides of the plate with olive oil and drizzle the balsamic over the top. Garnish with fresh basil chiffonade.

This was a nice late summer salad with organic tomatoes from my own garden.

Sandi Earle, Executive Chef

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