



JERNEJ KITCHEN

CAPRESE SALAD WITH WHITE BEANS

Caprese Salad with White Beans is a simple summer salad recipe, that celebrates tomato season. Quick, simple and super tasty.

SERVES 4 PEOPLE (AS A SIDE/APPETIZER)
PREPARATION: 10 MINUTES

DRESSING

80 ml olive oil (1/4 cup)

1 tbsp balsamic vinegar (or sherry vinegar / apple cider vinegar)

1 tsp dijon mustard

salt, pepper

CAPRESE SALAD WITH WHITE BEANS

450 g ripe tomatoes (1 pound)

125 g mozzarella cheese (4.5 oz)

120 g white beans (4.2 oz), canned or cooked

1 bunch of fresh basil

TOOLS AND EQUIPEMENT

saucepan (optional)

bowl

immersion blender or fork

bread knife

serving platter

COOK THE BEANS (OPTIONAL)

If you won't be using canned white beans, cook the dried white beans one day ahead of making Caprese Salad with White Beans. Add the white beans to a bowl, filled with 1 liter or 4 cups of cold water. The next day, drain the white beans. Add them to a pot filled with 1 liter or 4 cups of water, a pinch of salt, a pinch of pepper and bay leaf. Bring to a boil, cover with a lid and cook for 45 - 60 minutes over low heat. Drain and let cool completely. Store in a fridge, covered, for up to 5 days or until needed.

SALAD DRESSING

In a small bowl combine olive oil, vinegar, and a teaspoon of dijon mustard using an immersion blender or a fork to get a smooth, silky salad dressing. Season with salt and pepper to taste and set aside until needed.

CAPRESE SALAD WITH WHITE BEANS

Cut the tomatoes on 1 cm or 0.5-inch slices using a bread knife. Halve the cherry tomatoes. Arrange them on a large serving platter. Cut the Mozzarella cheese on smaller chunks and tuck the cheese underneath the tomatoes. Arrange the white beans over the tomatoes and cheese. Generously drizzle with the salad dressing. Season with salt and pepper to taste and sprinkle with basil leaves. Serve immediately, or cover and refrigerate for up to 1 day.