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# TOMATO, BASIL & MOZZARELLA SALAD

*by Koen Bouckaert*

**SERVES 2**

## Ingredients

- 2 large tomatoes
- 1 ball of mozzarella (250g)
- 1 small bunch of basil
- 1 tbsp of olive oil
- 1 tsp of balsamic Vinegar
- 90g of ciabatta bread (1 medium sized ciabatta)



Registered charity 1015988 (England and Wales) & SC038924 (Scotland).  
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## Method

- 1. Cut the ciabatta lengthways into 2 large slices, toast in the toaster.**
- 2. Slice the tomatoes thinly, add them to a large bowl.**
- 3. Break the mozzarella ball in smaller pieces, add them to the tomatoes.**
- 4. Season with pepper and salt. Add chopped basil, the olive oil and balsamic vinegar. Mix gently. Leave to stand for 5 minutes.**
- 5. Put the toasted ciabatta on a plate. Spoon over the tomato, mozzarella and basil salad.**



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## OUR THANKS TO KOEN BOUCKAERT FOR THIS RECIPE

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