



Iceberg Babies® Rosette Caprese

Yield: 8 Servings

INGREDIENTS

- 8** **Garden Hearts® Iceberg Babies®**
- 8 six-ounce balls of fresh buffalo mozzarella
- 6 Brandywine tomatoes or other firm, fleshy red tomato variety
- 2 bunches fresh basil leaves
- Basil leaf crowns

DRESSING

- 2 cups extra virgin olive oil
- 1 cup aged balsamic vinegar
- 1 tablespoon fresh marjoram, finely chopped
- 1 tablespoon fresh thyme, finely chopped
- 1 tablespoon fresh oregano, finely chopped
- salt and fresh, coarsely ground black pepper to taste

METHOD

1. Rinse Iceberg Babies® under cold water and allow to air-dry completely.
2. Cut off the bottom (stem side) of each head and cut into quarter-inch rosettes.
3. Slice mozzarella into quarter-inch slices. Wash tomatoes and cut into quarter-inch slices.
4. Wash basil and remove stems; reserve crown for garnish.
5. To assemble, place one Iceberg Babies® rosette at the far edge of the plate, followed by a slice of tomato and a slice of fresh buffalo mozzarella. Repeat and finish off with a rosette. Drizzle generously with dressing.
6. Garnish each plate with four caper berries and a basil leaf crown.



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA**

Chef's comment: *"This twist on a traditional Italian favorite is especially tasty with heirloom tomatoes. Whether served as a salad course or entrée, Garden Hearts® Iceberg Babies® are sure to surprise and delight."*



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