



Stone Fruit Caprese Insalata

CHEF NICHOLAS AMES

Stone Fruit Caprese Insalata
Yields 6-8 servings

2 ripe peaches, sliced $\frac{1}{4}$ inch thick
 $\frac{1}{2}$ lb ripe cherries, cut in half
3 ripe apricots, sliced $\frac{1}{4}$ inch thick
3 ripe nectarines, sliced $\frac{1}{4}$ inch thick
1 tbsp aged balsamic vinegar (divided)
3 tbsp extra virgin olive oil (divided)
2 lbs mozzarella (or 3 large balls, sliced $\frac{1}{4}$ inch thick)
 $\frac{1}{4}$ bunch Thai basil
 $\frac{1}{4}$ bunch Opal basil
 $\frac{1}{2}$ tsp sea salt
 $\frac{1}{4}$ tsp whole, toasted pink peppercorns

1. In a large bowl combine the peaches, cherries, apricots and nectarines. Add $\frac{1}{2}$ tablespoon of the aged balsamic and $1\frac{1}{2}$ tablespoons olive oil to the stone fruit and toss to evenly distribute the dressing. Let marinate for 10 minutes, tossing occasionally to redistribute the dressing and residual juices that come from the fruit.
2. On a separate plate, layer the mozzarella slices evenly only overlapping slightly. Sprinkle the sea salt on top of the mozzarella. Drizzle the remaining balsamic and olive oil on the sliced mozzarella.
3. Slightly tear each leaf of the Thai and Opal basil and add to the stone fruit. Toss to evenly distribute the leaves.
4. Spoon the stone fruit directly on top of the mozzarella slices making sure to get each of the individual fruits on each slice of cheese. Crush the pink peppercorns by hand and sprinkle on the fruit.
5. Serve at room temperature with a glass of Brian Carter Cellars 2022 Oriana.