



Roasted Tomato Caprese

Ingredients:

12 plum tomatoes, halved lengthwise, seeds removed

1/4 cup extra virgin olive oil, plus more for drizzling

1 1/2 tablespoons balsamic vinegar

2 large garlic cloves, minced

2 teaspoons sugar

1 lb. fresh mozzarella (preferably bufala)

12 fresh basil leaves, sliced very thin

kosher salt and fresh black pepper to taste

Instructions:

Preheat the oven to 275 degrees.

To seed the tomatoes, scrape out the seeds with a spoon, leaving the core intact.

Arrange the tomatoes on a sheet pan, cut side facing up, in a single layer.

Mix the olive oil, sugar, balsamic vinegar, 1/2 teaspoon salt, 1/2 teaspoon pepper and garlic in a small bowl. Drizzle the mixture evenly over the tomatoes. Roast the tomatoes for about 2 hours. They should be caramelized and slightly shriveled. When done, allow them to cool at room temperature.

Cut the mozzarella into slices approximately 1/4"-1/2" thick. If the slices of mozzarella are larger than the tomatoes then cut them in half. Layer the tomatoes on a platter and top or alternate with the mozzarella.

Scatter the basil on top and drizzle with additional extra virgin olive oil and balsamic, if you wish. I like to serve this with some lightly dressed arugula.

Serve at room temperature. Serves 6.