

# P · R · I · M · V · S

## ISCHITANA

TIME: 20 M

LEVEL: EASY

Servings 4

300 g buffalo-mozzarella cheese

20 leaves of basil

10 tablespoons tomato sauce

chive

For tomato sauce

250 g tomatoes

150 g green tomatoes

vinegar

chives, fresh

½ celery heart

200 g PRIMVS EXTRA OLIO EXTRA VERGINE DI OLIVA IGP



20 minutes preparation

Wash and clean the tomatoes, celery and chives, then puree them in a blender with vinegar and 2 tbsp extra virgin olive oil. Puree until smooth. Then season with salt and pepper and continue to puree, slowly adding the remaining olive oil. Continue to puree until you have a nicely whipped sauce. Wash and finely chop the largest basil leaves. Drain the mozzarella of its water and cut it into slices. Arrange your salad on a single serving dish by placing the mozzarella on a bed of tomato sauce and garnishing it with basil. If you prefer to serve the salad on individual plates, place 2 1/2 tbsp sauce on each plate and arrange three slices of mozzarella one top, one next to another. Garnish with chopped basil and a couple of small, whole leaves. Serve your fresh Ischia-style salad.