

# CAPRESE SALAD WITH AUSBARREL

No matter what time of year, there's nothing better than a fresh Caprese Salad! It's simple, quick and so very tasty that you'll wonder why you don't make this to eat every day! Caprese Salad is another family favourite as it is simple to make, is super-tasty and there are just so many variations you can try.

Simply buy some fresh (buffalo) mozzarella, some (ideally) home grown, fresh tasty tomatoes, some (ideally) home grown herbs such as fresh basil (the traditional choice) or dill.

Also have some salt flakes, fresh pepper and your favourite AUSBARREL variety (we love AUSBARREL Original, Pear, Premium Fig or Premium Reserve with this) of your choice on hand, perhaps some olives and some crostini or other crunchy bread if you like.

To prepare, simply slice the buffalo mozzarella and tomato, and arrange on a plate with the herb/s of your choice.

Drizzle your favourite AUSBARREL over the mozzarella, herbs and tomato, and season with salt flakes and freshly ground pepper.

Serve with the crostini, olives and any other additions you like. Voila, you have the most amazing, easy, quick salad that will taste incredible!

