

[Stella Cadente](#)

Summer Tomato Salad with Italianno de Capri

Posted by Administrator on March 19, 2012 in [Salads](#)

Yields 4 Servings

Ingredients:

2 lbs. yellow pear tomatoes
1/4 lb. grape tomatoes
1 cup olive oil Stella Cadente's L'Autunno Blend
1/2 cup White Vinegar
4 tsp. Two Snooty Chefs Italianno de Capri
8 leaves of fresh basil

Procedure:

Wash all tomatoes and cut length wise.
Make simple vinaigrette: 1/2 cup white vinegar
1 cup olive oil
4 tsp. Two Snooty Chefs Italianno de Capri
Cut leaves of fresh basil *chiffonade cut.
Mix well, served with grilled sliced Italian bread.

Hints:

Chiffonade cut is a classical French cut. Wash basil and dry, remove stems, place each leaf on top of each other, roll tight like rolling to make a cigar, then cut with knife as thin as possible cross-wise.

See Two Snooty Chefs website for other great selections www.twosnootychefs.com

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