

Roasted Tomato Caprese Salad

Servings: 6

Source: Back to Basics - Barefoot Contessa 3/09

Ingredients

- 12 Plum Tomatoes, Halved Lengthwise, Seeds (not Cores) Removed
- ¼ cup Olive Oil
- 1½ Balsamic Vinegar
- 2 Large Garlic Cloves, Minced
- 2 teaspoons Sugar
- Kosher Salt And Black Pepper
- 16 ounces Fresh Salted Mozzarella
- 12 Fresh Basil Leaves, Julienned

Method

Preheat the oven to 275°F.

Arrange the tomatoes on a sheet pan, cut side up, in a single layer. Drizzle with the olive oil and balsamic vinegar. Sprinkle with garlic, sugar, 1½ tsp salt, and ½ tsp pepper.

Roast for 2 hours until the tomatoes are concentrated and begin to caramelize. Allow the tomatoes to cool to room temperature.

Cut the mozzarella into slices slightly less than ½-inch thick. If slices of mozzarella are larger than the tomatoes, cut the mozzarella slices in half.

Layer the tomatoes alternately with the mozzarella on a platter and scatter the basil on top. Sprinkle lightly with salt and pepper and drizzle lightly with olive oil.

Serve at room temperature.