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PEACH CAPRESE WITH CURRY SALT

Time: 15 minutes

Yield: 4 servings

INGREDIENTS

- 2 8-ounce fresh buffalo mozzarella balls
- 2 large yellow peaches (or any other stone fruit)
- 1 small bunch of mint leaves - reserve 4 sprigs for garnish
- 1 small bunch fresh basil - reserving a few for garnish

Vinaigrette

- 1/4 cup white wine vinegar
- 1/2 cup extra virgin olive oil
- 1/2 teaspoon honey

Curry Salt

- 2 tablespoons fleur de sel
- 2 teaspoons curry powder

DIRECTIONS

Cut mozzarella balls into 1/4-inch slices. Cut peaches in half and remove pits; cut halves into 1/4-inch slices. Set aside 4 sprigs of mint to use as a garnish; gently tear the remaining mint leaves and all the basil leaves from their stems.

Make the vinaigrette by whisking together all the ingredients.

Mix curry and salt together in a small bowl.

To assemble the salad, layer a peach slice and a mozzarella slice on each of 4 individual serving plates. Add torn mint and basil; continue layering until all cheese, fruit and herbs are used.

Drizzle vinaigrette over salads and finish each with a sprinkle of Curry Salt. Garnish each salad with a reserved mint sprig.