

# Marinated Buffalo Mozzarella and Tomato Salad

Adapted from *Plenty*, by Yotam Ottolenghi

Serves 2 to 4:

## Ingredients

Marinade:

1/2 teaspoon fennel seeds

zest of 1 lemon

15 basil leaves, roughly torn

2 teaspoons chopped fresh oregano

2 teaspoons best quality extra virgin olive oil

2 teaspoons grapeseed oil

1 smashed garlic clove

sea salt, preferably Maldon

freshly ground black pepper

8 ounce ball of buffalo mozzarella

2 to 3 campari tomatoes

extra virgin olive oil to drizzle

sea salt and freshly ground black pepper

## Preparation

In a small skillet over medium heat, toast fennel seeds until they're fragrant, about 3 minutes.

Place them in a mortar and pestle to crush.

Alternatively, you could grind them in a spice mill, or just use the back of a frying pan to crack them up.

Add fennel seeds to a small bowl and mix in lemon zest, basil leaves, oregano, and smashed garlic.

Stir in olive oil and grapeseed oil and season with sea salt and freshly ground black pepper.

Break up the ball of mozzarella and lay chunks flat on a serving plate.

Rub cheese with marinade and let sit for 15 to 20 minutes.

Cut campari tomatoes into wedges and plate alongside the cheese.

Drizzle with more olive oil and season with sea salt and freshly ground black pepper.

*passioneats* | 3.07.2012

[www.passioneats.com](http://www.passioneats.com)