



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## Winter Caprese Salad

Serves 4

Preheat oven 400°F

4 young carrots, peeled with tops cropped

8 asparagus spears, trimmed

4 cloves of garlic

¼ cup pancetta, chopped

Small bunch of fresh thyme

Fresh ground pepper

Extra virgin olive oil

Balsamic vinegar

Black finishing salt\*

8 ounces fresh mozzarella ball

### THE STEPS

- Line a baking sheet with parchment paper
- Lay asparagus and carrots on sheet
- Sprinkle with pancetta, garlic and thyme sprigs
- Drizzle liberally with extra virgin olive oil and freshly ground pepper
- Place in oven and roast for 25 minutes

In the meantime, divide mozzarella ball into 4 equal pieces and place on individual serving plates.

- Divide roasted vegetables and crispy pancetta between plates
- Drizzle with dots of balsamic vinegar
- Sprinkle with fresh thyme leaves and finishing salt

\*Black finishing salt can be found in most speciality food shops

**THE LOVE:** Don't embellish this salad. The magic is in it's simplicity.