



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

CAPRESE SALAD ON SALT LICK

1 vine-ripe tomato per person
½ ball fresh mozzarella per person
Extra virgin olive oil
Fresh herbs
1 large slab salt rock

THE STEPS:

- Slice tomatoes and cheese in ¼ inch slices
- Lay tomato and cheese slices on salt block with as much of their surface as possible touching the salt
- Allow salt to absorb into tomatoes and cheese for 10 minutes
- Serve immediately with extra virgin olive oil, some toasted baguette and a bunch of your favourite herbs for sprinkling.

THE LOVE: Don't be tempted to use Buffalo Milk Mozzarella. The milky interior will leak all over the salt.