

STONE FRUIT CAPRESE SALAD

by Tisza Bistro+Bar | Chef Krisztian Karkus

INGREDIENTS:

- 2 pounds assorted stone fruit (plums, peaches, nectarines + cherries)
- 1 tablespoon white balsamic vinegar
- 3 tablespoons olive oil
- ¼ cup basil leaves, torn if large
- 8 ounces fresh mozzarella, torn into pieces
- 1 teaspoon sea salt

DIRECTIONS:

1. Halve the plums, peaches and nectarines, pit the fruit and cut into slices
2. Halve the cherries and discard the pits
3. Place the fruit, basil and mozzarella in a large bowl
4. In a small bowl, whisk together the vinegar and olive oil and then pour over the fruit tossing to combine
5. Season with salt and pepper

PAIRED WITH:

2019 Paradise Ridge Winery Sauvignon Blanc, Grandview Vineyard, Russian River Valley

TASTE OF
SONOMA
— AT HOME —

