

Marinated Buffalo Mozzarella & Tomato Salad

Slightly adapted from Plenty

Serves 4 as a starter

Marinade:

1/2 tsp fennel seeds
grated zest of 1 lemon
*Optional a tender sprig or 2 fresh thyme, chopped
15 basil leaves, shredded
2 tsp chopped oregano
2 tsp best-quality extra virgin olive oil, plus extra to finish
2 tsp grapeseed oil
1 garlic clove, crushed
1/2 tsp Maldon sea salt
black pepper
8 to 9 oz buffalo mozzarella
2 ripe medium tomatoes (red, yellow or mixed)

For the marinade:

Toss the fennel seeds in a small frying pan over medium heat and dry-roast until they begin to pop. Transfer to a mortar and pestle and crush roughly. Place the crushed seeds in a small bowl and add the remaining marinade ingredients.

Break the mozzarella roughly with your hands. Smear it with the marinade and set aside for 15 to 30 minutes. To serve, cut the tomatoes into wedges and plate along with the marinated mozzarella. Drizzle with extra olive oil and serve.

Ottolenghi, Yotam (2011-07-22). *Plenty: Vibrant Recipes from London's Ottolenghi* (p. 126). Chronicle Books LLC. Kindle Edition.