
Cooking With Rania – Italian Winter Fare

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Winter Caprese Salad

6 plum tomatoes cut lengthwise in half
¾ cup extra-virgin olive oil
Salt and freshly ground black pepper
4 large Bocconcini (from buffalo mozzarella) or 1 pound buffalo mozzarella, cut into quarters
½ cup homemade or purchased Pesto
½ cup toasted pine nuts
Fresh basil leaves for garnish

DIRECTIONS:

Preheat the oven to 200 degrees.

In a medium bowl, toss the tomatoes with ¼ cup of the olive oil and salt and pepper to taste. Place cut side down on a small baking sheet and bake for about 2 hours, or until the tomatoes are softened. Remove the tomatoes from the oven and let cool. Transfer the cooled tomatoes to a colander and set aside to drain.

To serve, arrange 3 tomato halves cut side down on each plate. Place a ball of mozzarella in the center and spoon 2 tablespoons of the pesto onto each ball of mozzarella. Sprinkle with the pine nuts and garnish with basil leaves.

Serves 4