

## Basil & Bocconcini Salad

<p><b>Equipment:</b></p> <p>Sharp knife Chopping board 3 medium sized serving bowls Scissors (to pick herbs with) Salad servers Measuring cups/spoons Small mixing bowl Strainer</p>	<p><b>Ingredients:</b></p> <p>A mixed variety of tomatoes to half fill each serving bowl, such as:</p> <ul style="list-style-type: none"> <li>- Mini Roma or grape tomatoes</li> <li>- Cherry tomatoes (yellow and red)</li> <li>- Large tomatoes (yellow, red, black, green, stripey)</li> </ul> <p>3 handfuls of fresh basil (one for each bowl) ½ red onion, finely sliced 1½ cups Bocconcini cheeses, torn 6 tbsp. olive oil 4 tbsp. balsamic vinegar 2 garlic cloves, crushed salt and pepper to taste</p>
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### What to do:

- Pick tomatoes and basil from the garden if available, and wash thoroughly, pat dry.
- Pick the basil leaves from their stems, wash and pat dry gently and set aside.
- Cut small tomatoes into halves and divide them equally between the three serving bowls.
- Cut bigger tomatoes and cucumber into chunks and also share them between the serving bowls.
- Slice the red onion finely and add to the bowls of tomato.
- Drain the baby Bocconcini cheeses and tear them into rough thirds. Add the cheese pieces to the bowls of tomato, once again dividing them equally between the bowls.
- In a small mixing bowl, whisk together the salad dressing ingredients until well combined. Season with salt and pepper to taste.
- Just before serving, tear the basil leaves into rough pieces. Share the herb leaves between the serving bowls, scattering them over the tomato and cheeses.
- Divide the salad dressing between the three bowls and pour over, gently lifting and tossing the salad to combine all ingredients.