

# MealThymes

## Personal Chef Service



Lauren McCabe, Chef, Owner  
636.346.7710  
chef@mealthymes.com  
www.mealthymes.com

## Caprese Poppers

*A bite sized version of the classic Caprese Salad*

Servings: 8

### Ingredients

**24 large cherry tomatoes**  
**4 ounces fresh mozzarella cheese**  
**1 small bunch basil**  
**1/4 cup balsamic vinegar**  
**kosher salt**

Slice tops off each tomato. Using a small melon baller or tomato shark, scoop out the insides of each tomato, getting as many of the seeds as possible.

Sprinkle the insides of each tomato with a tiny pinch of salt. Turn tomatoes upside down on a paper towel lined tray and leave for 10 - 15 minutes.

Slice mozzarella thin and then cut each slice into a very small dice. Slice basil into very thin ribbons (called chiffonade).

Put tomatoes on serving tray, opening facing up. Pour a couple of drops of balsamic vinegar into each tomato. Stuff tomatoes with the diced mozzarella. Garnish each tomato with a few slivers of the basil.

Serve immediately.

### *Tips:*

*Do not slice the basil in advance - it will turn black.*

*Salting and draining the tomatoes removes some of their moisture. Only a few sprinkles per tomato will do the trick. Do not use regular table salt for this. It will not dissolve and will make tomatoes too salty.*

*Serving Ideas: Display on a nice platter on a bed of greens to keep the tomatoes from rolling around.*

*Suggested Wine: Pinot Grigio or Prosecco*

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