



Colorful tomato salad

Colorful, colorful, our Byodo tomato salad. Fresh buffalo mozzarella paired with roasted pine nuts transform this classic into a delicious taste sensation.

Zutaten

4 Portionen

600 g Tomatoes
400 g Buffalo mozzarella
150 g green olives, pitted
30 g Pine nuts
1 Onion
1 Handful Basil leaves
4 EL Byodo extra virgin olive oil, from Italy
4 EL Byodo Aceto Balsamico di Modena
Byodo sea salt, fine
Black pepper from the grinder

Zubereitung

Wash the tomatoes and cut into quarters or halves, depending on size and preference. Cut the olives into rings. Toast the pine nuts in a pan without oil. Peel and chop the onion.

Place all the ingredients in a bowl and drizzle with vinegar and olive oil. Mix the salad and add the basil leaves. Season to taste with salt and pepper. Serve with slices of toasted bread and a drizzle of Italian Byodo olive oil.

